



Cooking

'n

Crafts...

for

Just

Kids

*Produced by
the staff of
Farm Wife News*

Cooking

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Hi Kids!

Here's a book we put together just for you. Whether you're just beginning to cook or have been at it for some time, you'll find recipes here for foods you'll love to make as well as eat.

After all, we gathered these recipes and tips from other young cooks just your age. We asked them—with the help of their mother—to send us their one favorite recipe.

We included a whole section of crafts, too, which we gathered from youths across the country.

So pick your category . . . and give it a go! You'll find cooking 'n crafts can be fun!

—The Editors of Farm Wife News

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What Makes a Good Cook?

THE FIRST STEPS in becoming a good cook are to learn cleanliness, safety in the kitchen, how to measure accurately, and the importance of good nutrition.

We'll start with **CLEANLINESS**...

The most important tools in cooking are your hands. *Keep them clean!* Wash your hands with soap and water after using the toilet. Wash your hands after blowing your nose. Wash your hands after touching raw meat, poultry or eggs, and before working with other foods.

Keep a wet cloth or sponge handy where you are working to wipe up spills and crumbs.

Wash as many dishes as you can as you go along to keep the sink and countertop orderly.



SAFETY in the kitchen is important, too . . .

Be careful working with the hot stove. Exercise extreme caution with a gas stove. Keep your long hair neatly tied back and never wear long, flowing sleeves or ties on your clothes when cooking.

Have thick hot pads handy when taking hot dishes out of the oven or off the stove top.

Wipe up any spills from the floor.

Be sure to turn off the burners and oven when you leave the kitchen. Never leave the kitchen when you have food cooking!



measuring . . .

Here are some useful hints on **MEASURING** . . .

1. Measure liquids at eye level.
2. Brown sugar should be firmly packed into the cup.
3. All-purpose flour need not be sifted, but it is good to stir it lightly before measuring it into the cup.
4. Cake flour should be sifted.

5. Pack butter or shortening firmly into the cup. Use a rubber spatula to remove it.

6. Oil cup lightly before measuring syrup or honey so it will slide out easily.

7. Dip measuring spoons well into the container, then level off with the edge of a knife.



Learn to know good food **NU-TRITION**...

Get acquainted with the **Basic Four Food Groups**. As you cook and become more adept in the kitchen, you will want to plan your menus with the "Basic Four" in mind.

1. The Meat Group. Besides the foods you usually think of as meat, this group also includes eggs, peanut butter, poultry, fish, dry peas and beans. The Meat Group is high in protein, iron and B vitamins.

2. The Vegetable and Fruit Group. Vegetables and fruits are the best sources of Vitamin C and Vitamin A. They also provide fiber to your diet.

3. The Cereal and Bread Group. This group includes cornmeal, macaroni, noodles, rice and spaghetti as well. These foods are good sources of iron, B vitamins, carbohydrates and protein.

4. The Milk Group. Dairy products are good sources of calcium, phosphorus, protein and riboflavin. Some milk products are good sources of Vitamin A and Vitamin D. Ice cream is probably your favorite food in this group!

Everybody in the family needs foods from these Basic Four Food Groups each day, but in different quantities. Small children need small portions. Teen-agers may need extra large servings or "seconds". Your Dad probably does most of the hard physical work on the farm, so he needs large portions, too.

You need four or more servings each day from The Vegetables and Fruit Group, and The

The Basic Four Food Groups



Cereal and Bread Group; and two or more from The Meat Group. Number of servings from The Milk Group varies according to age and special conditions.

If you learn good nutrition and proper eating habits, your body will grow to be healthy and strong. Overweight will never be a problem if you eat wisely.

Two more things to remember **BEFORE YOU START COOKING**...

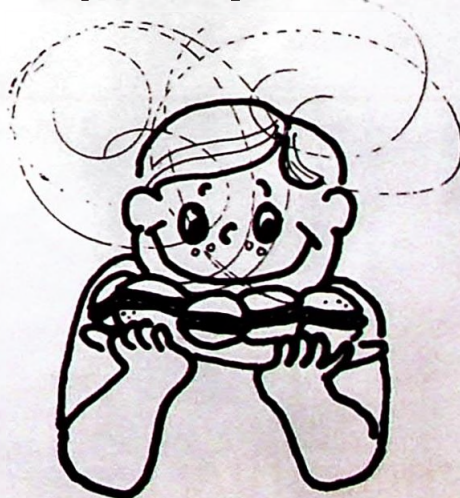
Assemble all ingredients, pans and equipment before you start your recipe. Read the recipe completely before you start preparing it to make sure you understand the directions. Do not become distracted for you may forget an ingredient or lose count of your measuring. Always ask questions of Mom if you do not understand how to go about preparing the recipe.

Remember that cooking is an art. So, it is important to serve food attractively. A factor that contributes one quarter, 25%, to

a recipe's success is "eye appeal". Serve your recipe so it looks good as well as tastes good. It's a good idea to browse through newspaper food sections and magazines for ideas on serving.

Good luck with your cooking! We know that you will have fun using these recipes sent in by the kids of Farm Wife News readers and their moms. There is nothing more fulfilling than to present your family with a dish of food that you have prepared yourself!

Happy cooking!





Simply Super Supper

CHICKEN BARLEY CASSEROLE

SUN-GLOW CARROT SALAD

UNBAKED CARAMEL COOKIES



CHICKEN BARLEY CASSEROLE

- | | |
|--|---|
| <i>1 cup pearl barley</i> | <i>1 4-ounce can mushrooms, drained</i> |
| <i>1/2 cup butter or margarine</i> | <i>1/3 cup almonds, slivered</i> |
| <i>1 medium onion, chopped</i> | <i>2 cups chicken broth</i> |
| <i>1 envelope dried onion soup mix</i> | <i>2 cups chicken, cooked, diced</i> |

Preheat oven to 350°. Brown barley in margarine. Add onion and saute until onion is soft. Add remaining ingredients and simmer for 5 minutes. Place in greased casserole and bake, covered, for 1 hour.

SUN-GLOW CARROT SALAD

- | | |
|---|-------------------------------|
| <i>2 cups carrots, grated or shredded</i> | <i>1/3 cup mayonnaise</i> |
| <i>1/2 cup light or dark raisins</i> | <i>1/4 cup salted peanuts</i> |
| | <i>Lettuce</i> |

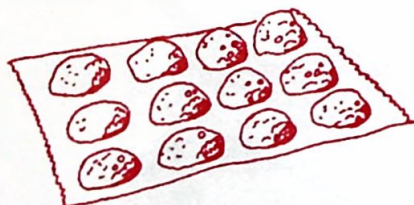
Peel carrots with a vegetable peeler and grate coarsely or shred. Add the raisins, mayonnaise and salted peanuts, saving a few peanuts to garnish salads. Stir to mix thoroughly. Place a lettuce leaf on 4 salad plates. Spoon carrot salad into center of each leaf. Sprinkle a few peanuts over top of salad. Refrigerate until serving time.

UNBAKED CARAMEL COOKIES

- | | |
|--------------------------------|---|
| <i>2 cups sugar</i> | <i>1 4-ounce package instant butterscotch pudding mix</i> |
| <i>3/4 cup butter</i> | <i>3-1/2 cups quick-cooking oats</i> |
| <i>2/3 cup evaporated milk</i> | |

Bring sugar, butter and milk to a rolling boil, stirring often. Remove from heat, add the instant pudding and oats. Mix thoroughly. Cool 15 minutes. Drop by rounded teaspoonsful onto waxed paper and let rest until firm. Yield: 5 dozen cookies.

—Mrs. John Kenyon, Valley Falls, Kansas





Try a Tuna-'Tatoe Treat

POTATO TUNA BAKE

GREEN PEAS BUTTERFLY SALADS

ROLLS AND BUTTER

ICE CREAM OR JELLO

COFFEE OR TEA AND MILK



POTATO TUNA BAKE

1 family-sized can tuna or
1-pound can salmon
6 ounces canned shoestring
potatoes

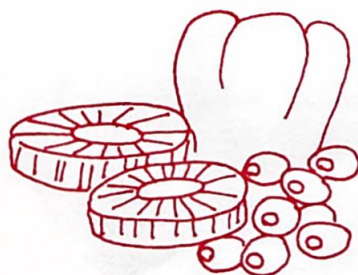
1 14-ounce can evaporated milk
1 can cream of mushroom soup
1 3-ounce can mushrooms, drained
4 ounces pimiento, chopped

Combine ingredients and place in greased 2-quart casserole. Bake at 350° for about 45 minutes. Yield: 6 to 8 servings.

BUTTERFLY SALADS

Canned pineapple rings, chilled,
drained
Whole pitted prunes

Thin green pepper strips
Pimiento-stuffed olives, sliced
Lettuce leaves



For each salad, place a lettuce leaf on salad plate. Center a prune on lettuce. Cut each pineapple ring in half. Put one half on each side of prune, slice curving outward to resemble wings of a butterfly. Add green pepper strips for antennae. Arrange about 3 slices of olives on each wing. Refrigerate until serving time. Serve with mayonnaise dressing.

—Phyllis Dorcas, Waverly, Kansas



Toads Take Boats to Disneyland?

DISNEYLAND TOWER SALAD

SALMON BOATS

ROCKY ROAD TOADS



DISNEYLAND TOWER SALAD

- | | |
|---|---|
| <i>1 8-1/2-ounce can sliced pineapple
drained</i> | <i>1 cup cottage cheese</i> |
| <i>4 lettuce leaves</i> | <i>4 cooked prunes</i> |
| <i>4 peach halves</i> | <i>Mayonnaise, thinned with
pineapple juice</i> |

Place one pineapple slice on a lettuce leaf on 4 salad plates. Place one drained peach half, cut side up on pineapple slice. Spoon cottage cheese into peach cavity. Place pitted prune on top of cheese. Refrigerate until serving time. Serve with mayonnaise dressing.

SALMON BOATS

- | | |
|---|-----------------------------|
| <i>1 7-3/4-ounce can salmon,
drained and flaked</i> | <i>2 tablespoons catsup</i> |
| <i>1/4 cup dill pickle, chopped</i> | <i>4 hot dog buns</i> |
| <i>1/4 cup mayonnaise</i> | <i>Soft butter</i> |



Preheat oven to 350°. Mix first 4 ingredients in a bowl. Slice buns and butter each half. Spread salmon filling evenly on buns. Place on cookie sheet and bake for 10 minutes. Note: Tuna may be substituted for salmon.

ROCKY ROAD TOADS

- | | |
|--|-------------------------------------|
| <i>2 6-1/2-ounce milk chocolate
bars</i> | <i>1 cup miniature marshmallows</i> |
| <i>1 cup raisins</i> | <i>1/2 cup nuts, chopped</i> |



Break chocolate into top of double boiler. Heat on stove until chocolate is melted. Stir in remaining ingredients. Drop by teaspoonsful onto waxed paper and allow to cool.

—Mrs. John Gallahue, Piper City, Illinois



Breakfast and Brunch Recipes

BREAKFAST BRUNCH

Impress your family; fix a Sunday "Breakfast Brunch". Prepared the night before and stored in the refrigerator, it's ready to pop in the oven when you come home from church.

7 slices bread
1 pound ham, cubed
1/4 pound cheddar cheese, grated
3 eggs, beaten
2 cups milk
1/2 teaspoon dry mustard
1/2 teaspoon salt

Arrange bread in a buttered 7 x 11-inch baking pan. Sprinkle ham, then cheese over bread. Combine the eggs, milk, mustard and salt in a bowl. Pour over mixture in dish. Cover and refrigerate overnight. Next day, preheat oven to 325°. Bake uncovered for 1 hour and 15 minutes.

—Debra Platt, Age 13, Sibley, Iowa

EGGS IN A FRAME

Surprise Mom and Dad for breakfast with "Eggs in a Frame". They are such fun to make!

Cut out center from a slice of bread with a biscuit cutter. Butter bread generously on both sides. Brown bread "frames" on one side in moderately hot buttered fry pan. Turn over. Drop 1 egg in center of bread. Cook slowly until egg white is set. Cover pan until white starts to set. Sprinkle lightly with salt. Lift out with pancake turner and serve.

—Mrs. Joe Hain, Rochester, Minnesota

FRENCH TOAST

"French Toast" is always a family-pleaser.

2 eggs, slightly beaten
1/2 teaspoon salt
1/2 cup milk
6 slices bread, cut in half diagonally
1/4 cup vegetable shortening or butter

Combine eggs, salt and milk. Blend well. Dip pieces of bread in egg mixture and saute in hot shortening or butter until golden brown, turning once. Serve hot with maple syrup or cinnamon and sugar, or jelly.

—Mrs. Dorothy Sparrow, Montpelier, Vermont

CARAMEL TOAST

"Caramel Toast" is so good for breakfast, or a quick dessert, that you'll want to make it often.

4 slices bread
1/2 cup brown sugar

2 tablespoons evaporated milk

Butter one side of bread to edges. Combine sugar and milk. Spread on bread. Lay carefully on a cookie sheet. Broil about 4 inches from heat until bubbly. Watch carefully, do not burn.

—Mrs. Orville Doyen, Rice, Kansas

CINNAMON TOAST STICKS

"Cinnamon Toast Sticks" will fill that "hungry spot" for breakfast, or after-school snacks.

Remove crusts from slices of bread and brush both sides of bread with softened butter. Cut each slice into six equal size strips and roll them in a mixture of cinnamon and sugar. Arrange the strips on a cookie sheet and bake at 350° until crisp, turning once.

—Mrs. Richard L. Ganfield, Farley, Iowa

COCOA TOPPING FOR TOAST

If you like your breakfast toast to be something special, try this "Cocoa Topping".

1/2 cup cocoa
1 teaspoon cinnamon

6 tablespoons sugar

Combine ingredients and place in shaker container. Sprinkle over hot buttered toast.

—Mrs. James Swanson, Kearney, Nebraska

BUTTERMILK PANCAKES

RaeDeen likes to surprise her family with "Buttermilk Pancakes" when they wake up in the morning.

3 cups buttermilk
2 eggs
1-1/2 cup flour

1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt

Combine all ingredients in a mixing bowl and stir until well blended. Pour batter in uniform amounts onto a hot, greased griddle. When cakes are full of bubbles, turn with a pancake turner and brown on other side. Turn only once.

—RaeDeen Heupel, Age 11, Bowman, North Dakota

CORN MEAL PANCAKES

"Corn Meal Pancakes" make a hearty supper served with bacon or sausage, milk and fruit. This was Mrs. Kean's youngest son's favorite before-bedtime snack.

1 cup flour
1 cup yellow corn meal
4 teaspoons baking powder
1 teaspoon salt
2 eggs, well beaten

1-1/2 cup milk
2 tablespoons butter, melted
1 cup dried beef, chopped
(optional)

Combine flour, corn meal, baking powder and salt in mixing bowl. In separate bowl combine eggs, milk, butter and beef (if desired). Add the liquid ingredients to the dry ingredients and stir until the lumps disappear. Pour batter in uniform amounts onto hot, greased griddle. When cakes are full of bubbles, turn with a pancake turner and brown on other side. Turn only once. Yield: 12 to 15 medium pancakes.

—Mrs. Michael Kean, Grand Meadow, Minnesota



Muffins, Coffee Cakes and Breads

MUFFINS

These "Muffins" are so basic, every girl and boy will delight in baking them.

- | | |
|--|---------------------------|
| 1 egg | 2 cups flour |
| 1 cup milk | 1/4 cup sugar |
| 1/4 cup vegetable oil or melted shortening | 3 teaspoons baking powder |
| | 1 teaspoon salt |

Preheat oven to 400°. Prepare muffin tins by greasing lightly. Beat egg with a fork. Stir in milk and oil. Combine dry ingredients and stir into egg-milk mixture only until flour is moistened. Batter should be lumpy. Do not overmix. Fill muffin tins 2/3 full. Bake 20 to 25 minutes or until golden brown. Loosen immediately with a spatula. Serve warm. Yield: 12 muffins. For Blueberry Muffins, blend in 1 cup well drained fresh or frozen blueberries.

—Mrs. Gordon W. Nelsen, Norma, North Dakota

CORN MEAL MUFFINS

"Corn Meal Muffins" are a wonderful accompaniment to any meal.

- | | |
|---------------------------|---------------------------------|
| 1 cup yellow corn meal | 1/4 cup sugar |
| 1 cup flour | 1 cup milk |
| 1/2 teaspoon salt | 1 egg, well beaten |
| 4 teaspoons baking powder | 1 tablespoon shortening, melted |

Preheat oven to 425°. In a mixing bowl, combine the corn meal, flour, salt, baking powder and sugar. Gradually add milk, then egg and shortening, stirring until well blended. Pour batter into 8 well greased muffin tins. Bake for 20 to 25 minutes.

—Donna Grout, Marysville, Washington

CRANBERRY CUPCAKES

Try "Cranberry Cupcakes" when fall comes.

1/2 cup shortening	1 teaspoon cinnamon
1 cup brown sugar	1 teaspoon nutmeg, grated
2 eggs	1/2 teaspoon salt
1/2 cup sour cream	1/2 teaspoon baking soda
1/2 cup jellied cranberry sauce	1/2 cup nuts, chopped
1-1/2 cup flour	

Preheat oven to 350°. Cream shortening and sugar. Add eggs, one at a time and beat until light and fluffy. Stir in sour cream and cranberries. Add dry ingredients and blend well. Fold in nuts. Fill paper lined muffin tins 2/3 full. Bake for 20 to 25 minutes.

—Christine Fredrick, Age 11, Union Grove, Wisconsin

"Stickie Quickie Buns" are absolutely delicious! So quick and easy to prepare, you might call them "child's play".

STICKIE QUICKIE BUNS

1-1/2 cup flour	1 teaspoon salt
2 packages dry granular yeast	1 egg
3/4 cup milk	1-3/4 cup flour
1/2 cup water	1-1/2 cup raw apple, chopped, optional
1/4 cup butter	
1/4 cup sugar	

Topping:

3/4 cup butter	3/4 cup nuts, chopped
1 cup brown sugar	1 tablespoon corn syrup
1 teaspoon cinnamon	1 tablespoon water

In a large mixing bowl combine the 1-1/2 cup flour and yeast. Heat the milk, water, butter, sugar and salt until warm. Pour into yeast mixture. Add egg; beat on high speed of mixer for 3 minutes. By hand, stir in 1-3/4 cup flour. Add the raw apple, if desired. Cover and let rise for 30 minutes.

While dough is rising, combine the topping ingredients in a saucepan and heat until melted. Pour into a 9 x 13-inch glass baking pan. Stir down batter and drop by tablespoonfuls on topping. Bake at 375° for 15 minutes. Cool for 1 minute; cover with cookie sheet and carefully invert to remove from pan. Yield: 24 buns. Note: This recipe may be prepared the night before if covered and refrigerated. Next morning, remove from refrigerator before preheating the oven. Bake as directed.

—Mrs. Joe Frantz, Claypool, Indiana

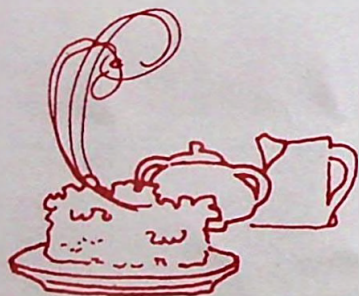
JOLLY BREAKFAST RING

"Jolly Breakfast Ring" looks like a Christmas wreath. You'll enjoy it any time of the year, though, it's so good.

4 tablespoons butter, melted	1 teaspoon cinnamon
2 tablespoons brown sugar	3 tablespoons nuts, chopped
12 cherries, candied or maraschino	2 cups Bisquick
1/4 cup nuts, chopped	2/3 cup milk
1/2 cup sugar	

Preheat oven to 400°. Pour 2 tablespoons of the melted butter into bottom of a 9-inch ring mold. Spread evenly. Sprinkle with brown sugar, lay the cherries in a pattern around bottom of mold. Sprinkle with 1/4 cup nuts. Mix sugar, cinnamon and 3 tablespoons nuts. Set aside. In separate bowl, combine Bisquick with milk, stir with a fork. Beat 15 strokes. Batter will be sticky. Shape dough into 12 balls. Roll each ball in remaining 2 tablespoons of melted butter. Then roll in cinnamon mixture. Place balls in ring mold. Bake 25 to 30 minutes. Turn breakfast ring upside down onto a plate while still warm.

—Mrs. Otto Fahning, Wells, Minnesota



SOUR CREAM COFFEE CAKE

1-1/2 sticks butter
1-1/2 cup sugar
3 eggs
1-1/2 teaspoon vanilla
3 cups flour

1-1/2 teaspoon baking powder
1-1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups sour cream

Filling:

3/4 cup sugar
2 teaspoons cinnamon

1 cup nuts, chopped

Kim won a blue ribbon 3 years in a row with "Sour Cream Coffee Cake"—proof enough for any recipe!

Preheat oven to 350°. In large mixing bowl, cream butter and sugar. Add vanilla and eggs, one at a time, beating until light and fluffy. Combine the flour, baking powder, soda and salt. Add flour mixture to batter alternately with the sour cream. Combine filling ingredients in a separate bowl. Pour 1/2 of batter into a well greased bundt pan. Spread top evenly. Sprinkle 1/3 filling over batter. Repeat layers of batter and filling twice more. Bake 1 hour. While still warm, pour a mixture of 1/2 cup confectioners sugar and 1/4 cup milk over cake. Let stand 15 to 20 minutes. Remove from pan.

—Kim Schahrer, Age 13, Fairbury, Illinois

PARKER HOUSE ROLLS

6 to 6-1/2 cups flour
1/2 cup sugar
2 teaspoons salt
2 packages dry granular yeast

1 cup butter
2 cups hot tap water (120 to 130°)
1 egg

This "Parker House Roll" recipe is good for young cooks when they want to start yeast baking. Mrs. Pruitt writes, "It's a never-fail yeast recipe."



Preheat oven to 425°. In large bowl combine 2-1/4 cups flour, sugar, salt and yeast. Add 1/2 cup butter. With mixer at low speed, gradually pour 2 cups hot tap water into dry ingredients. Add egg, increase speed to medium, beat 2 minutes. Scrape sides of bowl occasionally. Beat in 3/4 cup flour, continue beating for 2 minutes. With spoon, stir in enough additional flour (2-1/2 cups) to make a soft dough. Turn dough onto slightly floured surface and knead in remaining flour (1 cup) until smooth and elastic, about 10 minutes. Shape dough into a ball and place in large greased bowl, turning once to coat top of dough. Cover with a towel and let rise in a warm place (80 to 85°) until double in bulk, about 1-1/2 hour. Punch down dough. Turn onto lightly floured surface and knead lightly to make a smooth ball. Cover with bowl and allow dough to rest for 15 minutes. Melt remaining butter (1/2 cup) in an 11-1/2 x 17-1/4 x 1-inch pan. Spread butter evenly over bottom of pan. On a lightly floured surface roll dough 1/2-inch thick. Cut dough into 2-3/4-inch circles dipping cutter into flour each time. Holding dough circle by the edge, dip both sides into melted butter in pan. Fold in half and arrange in rows in pan, nearly touching. Knead trimmings together, reroll and cut more circles. Cover with towel, let rise in warm place until doubled, about 40 minutes. Bake 18 to 20 minutes until browned. Yield: 3-1/2 dozen.

—Mrs. Kenneth Pruitt, Hume, Virginia

BANANA BREAD

"Banana Bread"—a blue ribbon winner! Great for gift-giving.

2 cups flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1 cup sugar

1/2 cup butter
1 egg, beaten
1 cup bananas, mashed
3 tablespoons milk

Preheat oven to 350°. Combine flour, baking powder, soda and salt. Set aside. Cream sugar and butter, add egg and beat until light and fluffy. Stir in bananas and milk. Blend in dry ingredients, stirring only until batter is well mixed. Pour into greased bread pan and bake for about 45 minutes.

—Mrs. Ronald Longnecker, Sr., West Plains, Missouri

CHEESE BREAD

Blue ribbon and also Grand Champion winner, "Cheese Bread" is especially good with spaghetti.

1 egg
1-1/2 cup milk
3-3/4 cups biscuit mix
1-1/2 teaspoon salt

1 cup cheddar cheese, finely shredded
1 tablespoon onion, minced
1 tablespoon poppy seed

Preheat oven to 350°. Grease bottom of loaf pan 9 x 5 x 3-inches. In a medium sized mixing bowl combine the egg and milk, blend well. Add remaining ingredients and mix well. Beat vigorously for 1 minute. Pour batter into prepared pan and sprinkle top with poppy seeds. Bake 50 to 60 minutes. Place on wire rack to cool for 5 to 10 minutes before removing from pan. Slice and serve warm. This bread is good toasted.

—Mrs. Wilson Kruger, Metropolis, Illinois

DATE BREAD

"Smackin' good snackin' and nutritious, too." That was Cindy's slogan when she demonstrated her blue-ribbon "Date Bread" at the State Fair.

2 cups hot water
2 teaspoons baking soda
1-1/2 cup dates, chopped
1-1/2 cup sugar
2 tablespoons butter

2 eggs
3 cups flour
1 teaspoon salt
1 cup nuts, chopped

Preheat oven to 350°. Combine water, soda and dates. Set aside to soak. In a large mixing bowl combine sugar, butter and eggs. Beat until light and fluffy. Combine flour, salt and nuts and add alternately with the dates to the creamed mixture. Blend well. Bake in 2 greased bread pans for about 30 minutes or until toothpick inserted into middle of bread comes out clean.

—Cindy Lachowitzer, Kensington, Minnesota

PUMPKIN BREAD

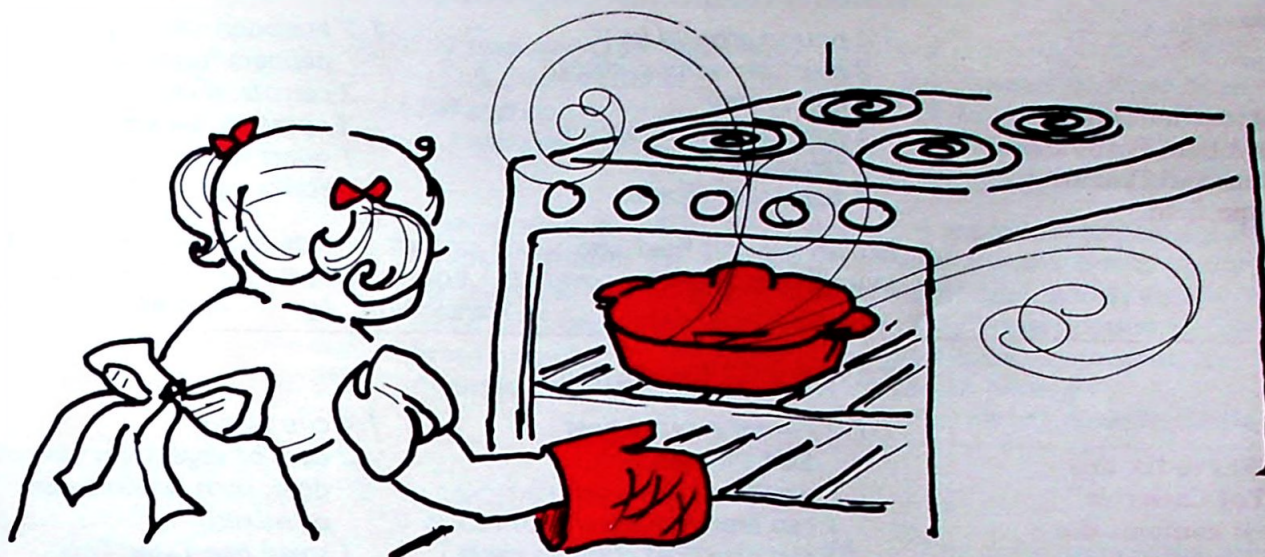
"Pumpkin Bread" is so good in the fall. Used as dessert or with a fruit salad, it's mighty good eating.

3-1/3 cups flour
3 cups sugar
2 teaspoons soda
1 teaspoon nutmeg
1 teaspoon cinnamon
1 cup nuts, chopped

1 cup salad oil or Crisco, melted
4 eggs
2 cups pumpkin
2 teaspoons vanilla
2/3 cup water

Preheat oven to 350°. Have ready two greased bread pans. In a large bowl, combine the dry ingredients and nuts. In a second bowl, combine liquid ingredients. Stir into dry ingredients and mix well. Pour into prepared bread pans and bake for 1 hour.

—Lori Thacker, Age 12, Winfield, Iowa



Hot Dishes

FAMILY FAVORITE MEATBALLS

"Family Favorite Meatballs" served with baked potatoes, green salad and apple crisp is a meal fit for a king!

<i>1 tablespoon butter</i>	<i>1 egg</i>
<i>1 onion, minced</i>	<i>1 pound ground beef</i>
<i>1 green pepper, chopped (optional)</i>	<i>2 slices bread, torn into pieces</i>
<i>1 10-1/2-ounce can tomato soup</i>	<i>1/4 cup milk</i>
<i>1 10-1/2-ounce can chicken with rice soup</i>	<i>1 teaspoon salt (plain or seasoned)</i>

Melt butter in a large (10-in.) skillet. Add onion and green pepper and cook until tender. Stir in soups. Heat to boiling. Turn down heat and simmer the sauce, stirring occasionally. While the sauce cooks, make the meatballs.

Beat egg slightly in bowl. Add ground beef, bread, milk and salt. Mix well. Shape meat into small balls. Drop the meatballs into the simmering sauce and cook slowly about 1 hour, or until meatballs are cooked and sauce has thickened. Serves 6.

—Sara Tatham, Plymouth, New Hampshire

EASY SPAGHETTI

Everyone will love this "Easy Spaghetti".

<i>1 tablespoon oil</i>	<i>1 teaspoon parsley</i>
<i>1/2 cup onion, chopped</i>	<i>1/2 teaspoon dried basil</i>
<i>1 pound ground beef</i>	<i>1/4 teaspoon pepper</i>
<i>2 8-ounce cans tomato sauce</i>	<i>Oregano, to taste</i>
<i>1-1/2 cup water</i>	<i>6 ounces uncooked spaghetti</i>
<i>1-1/2 teaspoon salt</i>	

Saute onion and ground beef in oil until brown. Stir in all ingredients except the spaghetti. Cover and allow mixture to simmer to boiling point. Break spaghetti into pieces and add to meat mixture. Stir to separate spaghetti. Cover and simmer for 20 to 25 minutes or until spaghetti is tender. Stir several times during cooking. To serve, sprinkle with Parmesan cheese, garnish with green pepper and parsley.

—Steve Bollinger, Monango, North Dakota

CHOPPED BEEF POTPOURRI

You will love making "Chopped Beef Potpourri" when Mom and Dad are busy in the field.

<i>3/4 pound ground beef</i>	<i>1/2 teaspoon whole black peppers (optional)</i>
<i>3 medium onions, sliced</i>	<i>3 carrots, sliced</i>
<i>1/3 cup barley</i>	<i>3 potatoes, sliced</i>
<i>1 pint canned tomatoes</i>	<i>1 quart water</i>
<i>1 tablespoon salt</i>	<i>3 stalks celery, diced</i>
<i>1 teaspoon pepper</i>	

Brown ground beef and sliced onions in large saucepan. Add remaining ingredients. Simmer, covered, 1 hour or longer. Yield: 6 servings.

—Nancy Nolt, Age 13, Ephrata, Pennsylvania

TATER TOT CASSEROLE

Kathy likes to fix this "Tater Tot Casserole" because it contains the Basic 4 nutritional ingredients.

<i>1-1/2 pound ground beef</i>	<i>1/4 cup water</i>
<i>Salt and pepper</i>	<i>2 cans of vegetables (carrots, peas, corn, green beans or mixed)</i>
<i>1 small onion, diced</i>	
<i>1 can cream of mushroom soup</i>	<i>1 small bag Tater Tots</i>
<i>1 can cream of chicken soup</i>	

Pat raw hamburger in bottom of 9 x 13-inch pan. Sprinkle with salt, pepper and onion. Mix together soups and water and pour this over hamburger. Add two cans drained vegetables. Put Tater Tots on top and bake at 350° for 1 hour.

—Kathy Kuhlmann, Ottosen, Iowa

CHILI

"Chili" is a good recipe for kids to make when they have a little cooking experience.

<i>1 pound ground beef</i>	<i>1 tablespoon chili powder</i>
<i>1 small onion</i>	<i>1/2 teaspoon salt</i>
<i>1 8-ounce can tomato sauce</i>	<i>1 tablespoon sugar</i>
<i>1-pound can tomatoes</i>	<i>1 cup water</i>
<i>1 can kidney beans</i>	<i>1 6-ounce can tomato paste</i>

Brown hamburger with onions, add remaining ingredients and simmer, covered, 1 hour.

—Marge Wisslead, Plymouth, Illinois

POUR PIZZA

The easy, tasty crust for "Pour Pizza" is great for the kids . . . who love pizza in any shape or form.

<i>1 pound ground beef</i>	<i>2 eggs</i>
<i>1 onion, chopped</i>	<i>2/3 cup milk</i>
<i>1 cup flour</i>	<i>1 15-ounce can pizza sauce</i>
<i>1 teaspoon salt</i>	<i>1-1/2 to 2 cups mozzarella cheese, grated</i>
<i>1/8 teaspoon pepper</i>	
<i>1/8 teaspoon oregano</i>	

Preheat oven to 400°. Lightly brown hamburger and onion; season with salt and pepper. Set aside. Combine flour, salt, pepper, oregano, eggs and milk, making a soft batter. Grease a 13 x 9-inch pan and sprinkle lightly with corn meal. Pour batter into pan, sprinkle meat over batter and bake at 400° for 15 to 20 minutes. Remove from oven; spread pizza sauce over meat and sprinkle with cheese. Return to oven and bake for an additional 15 minutes.

—Mrs. Earl Squire, Burlington, Wisconsin

MACARONI DRIED BEEF CASSEROLE

"Macaroni Dried Beef Casserole" is a gourmet baked dish the kids will be so proud to serve.

<i>1 package Kraft Macaroni & Cheese Dinner</i>	<i>1 cup milk</i>
<i>1/4 cup butter</i>	<i>1 3-ounce package dried beef</i>
<i>1 can cream of mushroom soup</i>	<i>1 10-ounce box frozen peas, thawed</i>
	<i>1/2 cup dry bread crumbs</i>

Preheat oven to 350°. Cook macaroni according to package directions. Drain. Combine the hot macaroni with the sauce mix in the package, butter, milk, and soup. Blend well. Stir in beef, which you have cut into strips, and peas. Pour into a buttered 1-1/2-quart casserole. Sprinkle the bread crumbs in a circle on top and bake uncovered for 20 to 25 minutes, or until casserole is golden brown on top.

—Mrs. Denny Rowell, Berne, Indiana

RANCH STEAK

Kids, make "Ranch Steak" and impress Mom and Dad.

<i>1 slice of steak, round or sirloin</i>	<i>1 package onion soup mix</i>
<i>1/3 cup shortening</i>	<i>1 large onion, sliced</i>
<i>1 can chicken gumbo soup</i>	

Cut steak into strips, about 3/4 x 2 inches. Roll in flour. Brown meat in hot shortening. Salt and pepper to taste. Add soup, soup mix and onion. Cover, turn to low heat, simmer for 2 hours. Serve over rice, noodles or mashed potatoes.

—Mrs. Tom Butterfield, Joseph, Oregon

BARBEQUE BEANS

"Barbecue Beans" are great for lunch or supper.

<i>1/2 pound bacon, diced</i>	<i>1 cup catsup</i>
<i>1 pound ground beef</i>	<i>1/4 cup brown sugar</i>
<i>1 small onion, chopped</i>	<i>3 tablespoons white vinegar</i>
<i>1 large can pork and beans</i>	<i>Salt and pepper</i>
<i>1 small can red beans</i>	

Brown the bacon. Drain well and place in electric crock pot or casserole dish. Brown ground beef and onion. Drain off fat and add bacon in the cooker. Add remaining ingredients and mix together. Cook on low 4 to 6 hours, or at 300° in oven for 1-1/2 hours.

—Marylyn Wiederin, Lake City, Iowa

TEEN BEAN BAKE

Make "Teen Bean Bake" the next time the kids have a party.

<i>1 pound frankfurters, cut into 1/2-inch pieces</i>	<i>1-1/2 teaspoon baking powder</i>
<i>1 32-ounce can pork and beans</i>	<i>1 teaspoon salt</i>
<i>1 8-ounce can tomato sauce</i>	<i>2/3 cup corn meal</i>
<i>1 tablespoon mustard</i>	<i>1 egg, slightly beaten</i>
<i>3/4 cup flour</i>	<i>2/3 cup milk</i>
<i>1 tablespoon sugar</i>	<i>1/4 cup cooking oil</i>
	<i>1/3 cup onion, finely chopped</i>

Preheat oven to 400°. Combine frankfurters, beans, tomato sauce and mustard in 2-1/2-quart casserole. Combine flour, sugar, baking powder and salt in mixing bowl. Stir in corn meal. Add egg, milk, oil and onion all at once to dry ingredients. Stir just enough to combine. Spoon mixture over beans. Bake for 35 to 40 minutes or until golden brown. Serves 8.

—Ruby VanDenBerg, Prairie City, South Dakota

"Chicken Ala King" is Debbie's favorite, and a quick meal to fix often. She serves it with mashed potatoes, green beans and salad.

CHICKEN A LA KING

1 cup fresh or canned mushrooms, sliced
1/4 cup butter
1/4 cup flour
1/2 teaspoon salt

2 cups milk
2 cups cooked chicken, diced
1 teaspoon onion juice
1/2 teaspoon pepper
1/4 cup pimiento strips

Fry mushrooms in butter until lightly browned. Blend in flour and salt, stir until bubbly. Add milk and cook, stirring constantly until sauce boils and thickens. Add chicken, onion juice and pepper. Heat thoroughly. Remove from heat. Add pimiento. Serve hot on toast or hot biscuits.

—Debra Kruger, Metropolis, Illinois

"Wheaties Baked Chicken With Rice" is a wonderful dinner for the older kids to prepare.

WHEATIES BAKED CHICKEN WITH RICE

1 chicken, cut in pieces
1/2 cup butter
1-1/2 cup Wheaties cereal, crushed

Salt and pepper
1/2 package cheese-garlic salad dressing mix

Rice:

1 cup raw brown rice *
1 cup celery, chopped
1 cup onion, chopped
1 teaspoon salt

1 8-ounce can tomato sauce
1 10-ounce can beef broth
1 can water

Preheat oven to 400°. Wash and pat dry all chicken pieces. On stove top burner in a 9 x 13-inch pan, melt 1/2 cup butter. Salt and pepper chicken on both sides. Roll in the melted butter, coating both sides of chicken. Then roll in crushed cereal which you have placed in small bowl. Return to pan with melted butter, arranging chicken, skin side down. Sprinkle the dry salad dressing over chicken, using whole package if desired. Bake for 30 minutes. Remove pan from oven, turn chicken and pour the prepared rice mixture over chicken. Cover pan with foil. Reduce oven temperature to 350°. Return pan of chicken to oven and bake for 30 minutes more or until rice and chicken are tender.

*To brown regular white rice, place in a skillet large enough to have a thin layer of rice cover the bottom of pan. On medium heat stir and heat rice until it turns a golden brown. This must be watched so it does not burn. There is no grease used in the skillet before adding the rice. Add remaining ingredients to rice. Bring to boil, then pour over chicken which has been baked for the first 30 minutes and turned. Continue to finish baking chicken as per directions.

—Mrs. Marlene Hanson, Elkton, Minnesota



This **"Pork Chop Dinner"** is a tasty meat dish that 8-year-old Sheri has been making for her family.

PORK CHOP DINNER

6 pork chops, 1/2 inch thick
1 onion, sliced
6-ounce can orange juice, thawed
1/4 cup brown sugar
1/2 teaspoon allspice

3 tablespoons lemon juice
3/4 cup water
23-ounce can sweet potatoes, drained
6 orange slices

Brown chops in skillet. Top each chop with a slice of onion. Combine the orange juice, brown sugar, allspice, lemon juice and water in a small bowl. Pour mixture over chops, cover skillet and simmer chops for 25 minutes. Arrange sweet potatoes over and around chops. Place orange slices on chops. Cover and cook about 20 minutes, or until potatoes are heated through.

—Sheri Tilly, Age 8, Odessa, Missouri

MINCED CLAM CHOWDER

"Minced Clam Chowder" is so good and hearty for lunch or supper.

<i>1 slice pork or bacon, diced</i>	<i>6 saltine crackers, crushed</i>
<i>2-1/2 cups potatoes, sliced thin</i>	<i>1 tablespoon butter</i>
<i>1 onion, minced</i>	<i>Salt and pepper to taste</i>
<i>1 cup cream or milk</i>	<i>1 cup minced clams</i>

Fry pork until brown in medium size saucepan. Add the potatoes and onion. Cover with just enough water to boil nicely. When potatoes are tender, add cream, crackers, butter, salt and pepper. When this is heated, add clams. Cook 5 minutes. Serve hot.

—Donna Grout, Age 11, Marysville, Washington

CONNIE'S POTATOES

Try "Connie's Potatoes" when you take over the kitchen for Mom.

<i>8 medium sized potatoes</i>	<i>1 tablespoon parsley (fresh or dry), chopped</i>
<i>1/2 cup butter, melted</i>	
<i>Salt, pepper, garlic salt</i>	

Preheat oven to 350°. Scrub and slice unpeeled potatoes in about 1/4-inch slices. Place in a buttered 9 x 13-inch pan. Drizzle butter over potatoes. Season with salt, pepper and garlic to taste. Bake uncovered for about 1 hour or until potatoes are tender.

—Mrs. August Herke, Howard, South Dakota

FRENCH FRIED ONION RINGS

Name one person who doesn't like "French Fried Onion Rings"!

Large sweet onions

Batter:

<i>1 cup flour</i>	<i>1 egg, slightly beaten</i>
<i>1/2 teaspoon salt</i>	<i>1/4 cup vegetable oil</i>
<i>1 teaspoon baking powder</i>	<i>1 cup milk</i>

Combine dry ingredients. Mix egg, vegetable oil and milk. Add to the dry ingredients; beat with rotary beater until smooth. Cut onions into 1/4-inch slices and separate into rings. Dry onions thoroughly on paper towel. Then coat generously with flour. Heat oil or grease, 1/2 to 1-inch deep in fry pan until hot. Dip onion rings in batter, allowing excess to drip off. Place in hot oil and fry until brown. Fry only a few rings at a time, allowing room for them to brown nicely. Three large onions will make 6 servings.

Tips on frying: Use heavy dark skillet or electric fry pan. Do not cover oil while heating. Cool oil before removing from fry pan.

—Irene S. Fielder, Lynchburg, Virginia

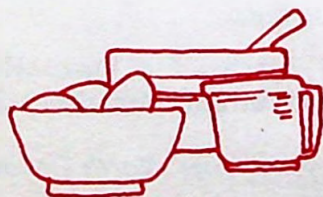
FAILURE-PROOF CREAM SAUCE

Here is a "Failure-Proof Cream Sauce" that every young cook should learn how to make.

<i>2 tablespoons butter</i>	<i>1-2/3 cup undiluted evaporated milk, or homogenized milk</i>
<i>2 tablespoons flour</i>	
<i>1/2 teaspoon salt</i>	

Melt butter in a saucepan over low heat. Add flour, stirring constantly. Stir in milk gradually and cook, stirring constantly until mixture thickens. Salt and pepper to taste.

—Mrs. Charles G. Loveman, Springfield, Pennsylvania





Sandwiches

These tuna "All-American Sandwiches" are so good! They can be made ahead, then refrigerated until time to pop them into the oven.

ALL-AMERICAN SANDWICH

- | | |
|--|--|
| <i>1/4 pound American cheese, cubed</i> | <i>2 tablespoons green pepper, chopped</i> |
| <i>1 7-ounce can tuna, flaked</i> | <i>2 tablespoons stuffed olives, chopped</i> |
| <i>2 tablespoons onion, chopped</i> | <i>1/2 cup mayonnaise</i> |
| <i>2 tablespoons sweet pickle, chopped</i> | <i>6 hot dog buns</i> |
| <i>3 hard cooked eggs</i> | |

Combine all ingredients except buns. Mix lightly. Fill buns with mixture. Wrap buns in aluminum foil and bake at 250° for about 30 minutes.

—Mrs. Adam Privratsky, Killdeer, North Dakota

Serve "Tuna French Toasties" after a ball game with hot apple cider, potato chips and dip, and brownies. What a delicious party menu!

TUNA FRENCH TOASTIES

- | | |
|---------------------------------|--------------------------------|
| <i>1 can tuna, flaked</i> | <i>Dash of pepper</i> |
| <i>1/2 cup celery, chopped</i> | <i>2 eggs, slightly beaten</i> |
| <i>1/4 cup mayonnaise</i> | <i>1/2 teaspoon salt</i> |
| <i>1 tablespoon lemon juice</i> | <i>1/2 cup milk</i> |
| <i>1/8 teaspoon salt</i> | <i>8 slices white bread</i> |

Combine tuna, celery, dressing, lemon juice and seasoning. Spread mixture on 4 slices of bread. Cover with the other slice of bread. Cut sandwich in half diagonally. In a shallow dish, combine eggs, salt and milk and stir until blended. Have a griddle or fry pan greased and warming on the top of the stove. Dip sandwich halves, one at a time into the egg mixture, turning with an egg turner. Carefully lift the sandwich out of the egg mixture with the turner, allowing egg to drip off slightly. Place into hot pan. Repeat until fry pan is full. Gently fry until brown, turning sandwich once.

—Mrs. Loren Tousley, River Falls, Wisconsin

CHEE-DOG CHILIES

(For each serving you will need):

These "Chee-dog Chilies" make a nice meal when served with fruit or salad.

2 slices bread

2 hot dogs, sliced lengthwise

2 tablespoons canned chili with beans

2 slices American cheese

Slice a hot dog on each piece of bread, top with chili beans and cover with cheese that has been cut in thirds. Place 3 to 4 inches from broiler and broil until brown and cheese is bubbly. Watch closely as not to burn.

—Terri Raleigh, Age 13, Windom, Kansas

"PUT ON THE DOG" PRONTO PUPS

Hot dogs

1-1/3 cup buttermilk pancake mix

1/2 cup corn meal

2 teaspoons salt

1 cup milk

2 eggs

1/3 cup sugar

The kids will beg to make "Put-on-the-Dog Pronto Pups", and everyone will love eating them.

Insert wooden sticks, purchased from the meat department at your store, into one end of each hot dog.

Allow hot dogs to warm to room temperature. (Batter sticks onto them better.) Mix batter ingredients until smooth. Let stand about 15 minutes to thicken slightly. Heat cooking oil in deep fat fryer or small deep kettle to 375°. Dip hot dogs into the batter, let excess batter drip back into bowl a second. Deep fry 4 to 5 minutes or until golden brown.

—Mrs. Thomas Uetz, Elk Mound, Wisconsin

HOT DOG 'N' EGGWICHES

1 frankfurter, thinly sliced

2 teaspoons butter

2 eggs

2 tablespoons milk

1/4 teaspoon salt

Dash of pepper

2 buttered frankfurter buns

"Hot Dog 'N' Eggwiches" are great for breakfast.

Lightly brown frankfurters in butter. Mix eggs, milk, salt and pepper. Pour egg mixture over frankfurters in pan. As mixture begins to set at bottom and sides, gently lift cooked portion with spatula so that the thin, uncooked part can flow to the bottom. Avoid constant stirring. Cook until eggs are thickened throughout but still moist, about 3 to 5 minutes. Spoon onto buns. Makes 2 sandwiches.

—Mrs. Edwin Wenzel, Lena, Illinois

KRAUT BROT

1 loaf fresh or thawed frozen bread dough

1 pound ground beef

1 large onion, chopped

1 medium sized head cabbage, chopped fine

1 teaspoon salt

1/2 teaspoon black pepper

"Kraut Brot" was Debbie's choice when she was in a 4-H international food course. They're fun to make!

Preheat oven to 400°. Combine ground beef and onion in large skillet and fry until brown. Add cabbage and seasonings and steam until cabbage is tender. Cut bread dough into 6 to 8 slices. Let rise until doubled. Roll each piece flat. Place large spoonful of meat mixture on center of dough, fold over and seal edges. Let rise again. Bake 18 to 20 minutes or until nicely browned. Brush top with butter when done.

—Debbie Dalvit, Age 14, Trinidad, Colorado

HAMBURGER GOO

Served for lunch, dinner or snacks, "Hamburger Goo" is an all-time favorite.

<i>1 pound ground beef</i>	<i>1/2 teaspoon dry mustard</i>
<i>1 cup celery, chopped</i>	<i>3/4 cup catsup</i>
<i>1/2 cup onion, diced</i>	<i>2 tablespoons flour</i>
<i>1 tablespoon brown sugar</i>	<i>6 hamburger buns</i>
<i>2 tablespoons vinegar</i>	

Brown meat, celery and onion. Add remaining ingredients. Simmer about 20 minutes. Serve between toasted, buttered buns.

—Mrs. Otto Stank, Pound, Wisconsin

HAMBURGER HEROES

Penny is a very active young teen-ager in school, extra-curricular activities and at home. Her "Hamburger Heroes" are a favorite with the gang after youth groups or ball games.

<i>1 large onion, chopped</i>	<i>1/2 teaspoon Italian seasoning</i>
<i>2 pounds ground beef</i>	<i>8 hamburger buns</i>
<i>1 15-ounce can tomato sauce</i>	<i>8 ounces Mozzarella cheese, sliced</i>
<i>1 teaspoon oregano</i>	<i>8 to 10 stuffed olives, sliced</i>
<i>1 teaspoon salt</i>	

In a large frying pan, saute onion in 2 tablespoons salad oil until soft. Add beef, and brown, breaking it up with a fork as it cooks. Stir in tomato sauce and seasonings; simmer, uncovered 15 to 20 minutes. Spoon mixture on top of buttered hamburger bun halves. Cut cheese into triangles; lay on top. Arrange sliced green olives on top of cheese. Broil 3 minutes or until cheese starts to melt and bubble up.

—Penny LaGrow, Age 16, Cherokee, Oklahoma

SLUMBER PARTY PIZZA

Split English Muffins. Butter and spread with catsup. Let each person choose his fixings: Canadian bacon, dried beef, hamburger, pepperoni, sausage, shrimp, cut sausage, Velveeta and Mozzarella cheese, mushrooms. Sprinkle with oregano and bake at 400° until cheese is melted and pizza is thoroughly heated.

Try these "Slumber Party Pizzas" the next time you have a pajama party.

English Muffins

<i>1 package dry granular yeast</i>	<i>1/4 cup butter, softened</i>
<i>1 cup warm water</i>	<i>3 cups flour</i>
<i>1 teaspoon sugar</i>	<i>Corn meal for baking sheet</i>
<i>2 teaspoons salt</i>	

Pour water into mixing bowl. Add yeast and stir until dissolved. Stir in remaining ingredients, mixing until well blended and dough is soft. Roll out 1/4-inch thick on floured board. Cut in circles of desired size. Place on corn meal sprinkled baking sheet. Let rise about 1 hour until doubled in size. Heat griddle, grease if necessary. Place muffins on griddle, using pancake turner. Let bake slowly, about 15 minutes or until slightly brown. Turn to other side, bake slowly until done.

—Kim Ostrander, Buffalo Center, Iowa

PIZZABURGERS

Quick and easy "Pizzaburgers" are open-faced sandwiches with a snappy taste.

<i>1 pound ground beef, browned</i>	<i>1 teaspoon oregano</i>
<i>3/4 pound bologna, ground</i>	<i>1 16-ounce can spaghetti sauce</i>
<i>3/4 pound process cheese, cubed</i>	<i>Hamburger buns</i>

Preheat oven to 400°. Combine ingredients. Spread on hamburger bun halves. Place on cookie sheet. Bake for 15 to 20 minutes.

—Lynell Winquist, Age 10, Denison, Iowa

MOO BURGERS

1-1/2 pound ground beef

1 cup sour cream

2 tablespoons Worcestershire
sauce

2 tablespoons onion, chopped

1-1/2 teaspoon salt

1-1/2 cup corn flakes

The daughters of Mr. and Mrs. Tempel especially love to make "Moo Burgers" for their dad.

Combine the meat, sour cream, Worcestershire sauce, onion and salt. Crush the corn flakes slightly with your hands. Stir into meat mixture and shape into 8 patties, 3/4-inch thick. Broil about 5 minutes on each side, or until done to your liking. May be cooked in a skillet on top of the stove for approximately the same time. Partially cover skillet if grease spatters.

—Mrs. Roy Tempel, Higginsville, Missouri

KURT'S ITALIAN SANDWICH

2 pounds ground beef

1 large onion

2 10-3/4-ounce cans tomato soup

1 cup tomato catsup

2 teaspoons oregano

2 teaspoons Worcestershire sauce

2 eggs

1-1/3 cup milk

3 cups flour

2 teaspoons baking powder

2 teaspoons onion salt

1/2 teaspoon salt

12 slices American cheese

"Kurt's Italian Sandwich" is a marvelous blend of seasonings and ingredients with a lasagne-type preparation.

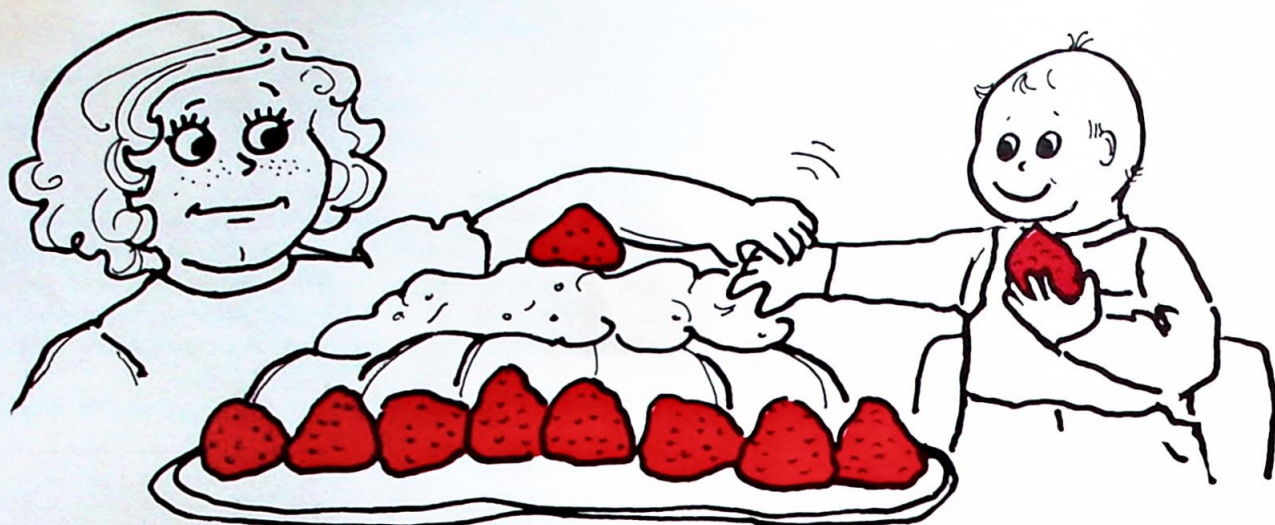
Preheat oven to 350°. Brown the beef and onion. Season with salt and pepper to taste. Add soup, catsup, oregano, Worcestershire sauce. Simmer for 20 minutes. Prepare crust by combining eggs, beaten with milk. Add flour, baking powder and seasonings. Spread or pat 1/2 of the crust mixture into a greased 13 x 9-in. pan. Cover with 1/2 of the beef mixture. Top with slices of cheese, then layer of remaining beef. Spoon and spread remaining crust over beef. Bake until brown, about 30 minutes.

—Kurt Anderson, Blairsburg, Iowa

CREATIVE LEFTOVER: Transform leftover macaroni (or, start it from scratch—this is so good!) by mixing it with one or two beaten eggs and fry in butter.



GOURMET HERB BUTTER: For your next barbecue or to accompany Dad's favorite roast, prepare this herb butter. Combine 1 stick butter, softened with 1 teaspoon lemon juice, 1/2 teaspoon prepared mustard, 1/2 teaspoon basil, 1/8 teaspoon Worcestershire sauce and a dash of garlic powder. Mix well and spread on rolls or French bread. Toast lightly on grill or in oven.



Salads

FRUIT BASKET UPSET

Have the kids make "Fruit Basket Upset" the next time you have a special dinner.

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| <i>1 8-ounce can fruit cocktail, drained</i> | <i>1/2 cup strawberries, sliced</i> |
| <i>2 bananas, peeled, sliced</i> | <i>5 maraschino cherries, cut up</i> |
| <i>1 small apple, diced</i> | <i>1/4 cup miniature marshmallows</i> |
| <i>1/2 cup seedless green grapes, halved</i> | <i>1/2 cup whipping cream or 1 package dessert topping mix</i> |
| | <i>2 teaspoons maraschino cherry juice</i> |

Combine all the fruit in a large bowl. Whip the cream with the cherry juice until stiff. Fold into the fruit mixture and chill until ready to serve. This can be a salad or dessert.

—Mrs. Denny Rowell, Berne, Indiana

BANANA AND PEANUT SALAD

"Banana and Peanut Salad" is just delicious. Crunchy and sweet, it will be a taste treat for the whole family.

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|--------------------------------------|-------------------------------|
| <i>3 medium sized bananas</i> | <i>1/2 cup salted peanuts</i> |
| <i>1 tablespoon lemon juice</i> | <i>1/3 cup mayonnaise</i> |
| <i>2 cups miniature marshmallows</i> | |

Slice bananas. Sprinkle with lemon juice, stirring gently to prevent bananas from turning black. Add marshmallows and peanuts. Gently fold in mayonnaise blending well.

—Mrs. James McAllaster, Lyons, Kansas

YUMMY SALAD

"Yummy Salad" is pineapple refreshing.

- | | |
|--|-----------------------------------|
| <i>1 large container Cool Whip</i> | <i>1 #2 can crushed pineapple</i> |
| <i>1 can sweetened condensed milk, Eagle Brand</i> | <i>1/4 cup lemon juice</i> |
| | <i>1/2 cup nuts</i> |

Drain half the juice from the pineapple. Mix ingredients together in a large bowl. Ready to eat immediately on a lettuce leaf or as a dessert salad.

—Mrs. Ivan McCombs, Wheeling, West Virginia

SOUR CREAM SALAD

This pretty "Sour Cream Salad" will highlight the simplest meal.

1 cup mandarin oranges
1 cup pineapple
1 cup coconut

1 cup miniature marshmallows
1 cup sour cream

Get out pretty glass salad bowl. Drain liquid from fruit. Combine all ingredients. Mix gently. Pour into glass serving bowl. Chill.

—Mrs. Tom Butterfield, Joseph, Oregon

VELVET LIME SALAD

"Velvet Lime Salad"—so smooth!

1 6-ounce package lime gelatin
1 can (21-ounce) lemon pudding

1 can (20-ounce) fruit cocktail,
drained; reserve syrup

Combine the fruit cocktail syrup and water to make 2 cups. Heat to boiling. Add lime gelatin, stir until dissolved. Into hot gelatin, add the lemon pudding (you may make your own pudding, using 1 small box pudding mix), mix until well blended. Add fruit cocktail, chill.

—Mrs. Richard Hart, Anamosa, Iowa

ORANGE SALAD

"Orange Salad"—so easy, so refreshing!

1 8-ounce carton cottage cheese
1 3-ounce package orange gelatin
1 can Mandarin oranges, drained

1 13-ounce can crushed pineapple,
drained
1 small carton Cool Whip

Combine cottage cheese and dry gelatin. (Do not prepare like Jell-O.) Mix well. Fold in oranges, pineapple and Cool Whip. Refrigerate until serving time.

—Mrs. Ryno Olson, Muscatine, Iowa

FROZEN SALAD

"Frozen Salad" is another good dessert or salad to have tucked away in the freezer, all ready when you need it.

1 package Dream Whip
1 8-ounce package cream cheese
1/2 cup maraschino cherries,
chopped

2 tablespoons cherry juice
1 cup crushed pineapple, drained
3/4 cup marshmallows

Prepare Dream Whip according to package directions, set aside. Cream the cheese, cherries and cherry juice. Add pineapple and marshmallows. Fold in Dream Whip. Put into mold or salad bowl; freeze. Thaw 20-30 minutes before serving.

—Mrs. Judy Beyers, Flora, Illinois

CHERRY CREAM FREEZE

Dessert or salad, "Cherry Cream Freeze" is wonderful to have stored in the freezer for that unexpected company or those busy days.

15-ounce can sweetened
condensed milk, Eagle Brand
1/4 cup lemon juice
1-pound can cherry pie filling

3/4 cup crushed pineapple
1/4 teaspoon almond extract
1 package Dream Whip, whipped

Combine first 5 ingredients in a bowl, mix well. Gently fold in the whipped Dream Whip until blended. Pour into 9 x 5 x 3-inch loaf pan, or fill paper lined muffin tins. Cover with foil, freeze until firm. To serve, unmold and slice loaf, or serve individual cups. This recipe may be served as a salad on a lettuce leaf, or as dessert with a cookie.

—Mrs. James Swanson, Kearney, Nebraska

"Cherry Quickie", a real family pleaser, can be served as a salad or dessert."

CHERRY QUICKIE

1 21-ounce can cherry pie filling 1 8-ounce plain or peach yogurt
3 or 4 medium sized bananas, sliced

Empty cherry pie filling into bowl. Add sliced bananas. Fold in yogurt. Chill. Serve on lettuce leaf as a salad, or serve as dessert.

—Mrs. Marvin Lohr, Kentland, Indiana

"Frozen Fruit Crush" contains fruits the kids love.

FROZEN FRUIT CRUSH

1 cup sugar 1 lemon
1 cup water 2 bananas, mashed
2 oranges 1 small can crushed pineapple

Combine sugar and water in small saucepan. Heat until sugar is dissolved; set aside to cool. Squeeze juice from oranges and lemon. Add mashed bananas. Add pineapple juice and water. Freeze in 9 x 9-inch pan. Cut in squares to serve.

—David Ray Wenger, Age 8, Lititz, Pennsylvania

"Country Salad" is a combination potato, rice, ham salad.

COUNTRY SALAD

1-1/2 cup cooked ham, diced 3/4 cup dairy sour cream
1 cup celery, diced 1/2 teaspoon mustard
1/4 cup radishes, diced 1 teaspoon salt
1/4 cup onion, chopped 1 tablespoon sugar
4 cups potatoes, cooked, diced 1/4 cup vinegar

Combine ham, celery, radishes, onion and potatoes. In a separate bowl combine the sour cream with mustard, salt, sugar and vinegar. Pour over salad ingredients and mix lightly with spatula or wooden spoon.

—Evelyn Simpson, Hurt, Virginia

A cold rice treat for a hot day. Serve "Texas Rice Bowl" on a lettuce leaf with a tomato wedge.

TEXAS RICE BOWL

1 cup regular long-grain rice, cooked 1/4 cup onion, chopped
1-pound can kidney beans, drained 1/4 cup celery, chopped
2 hard cooked eggs, cut up 1/4 cup green pepper, chopped
1/2 cup sweet pickles, chopped 1/2 teaspoon salt
1/3 cup mayonnaise 1/4 teaspoon pepper

Cook the rice according to directions on the package. While rice is still warm, combine with all the ingredients, reserving mayonnaise until last. Fold in mayonnaise gently with a rubber spatula or wooden spoon until all ingredients are well blended. Cover and refrigerate several hours. Makes 6 to 8 servings.

—Elsie M. Kramer, Towner, North Dakota

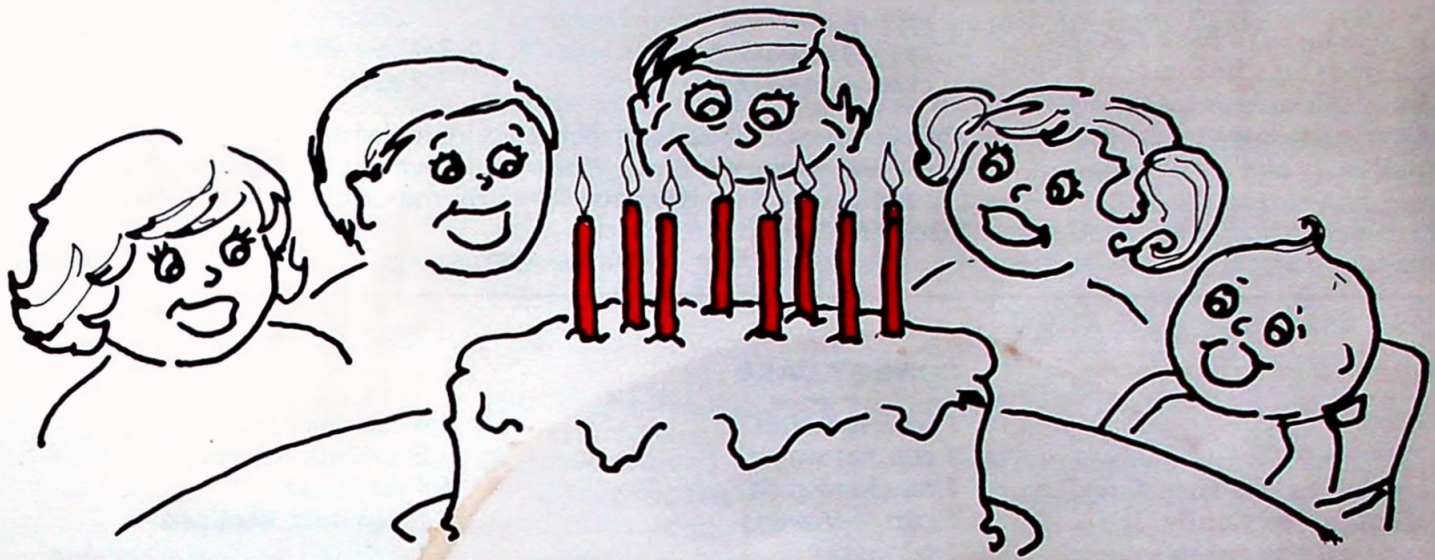
Lori serves "Watergate Salad" often to her family.

WATERGATE SALAD

1 #2 can crushed pineapple 1/2 cup miniature marshmallows
1 9-ounce container Cool Whip 1/2 cup nuts, chopped
1 3-1/2-ounce package instant pistachio pudding mix

Mix pineapple (including juice), Cool Whip and pudding mix. Add marshmallows and nuts. Chill and serve.

—Lori Little, Age 11, De Graff, Ohio



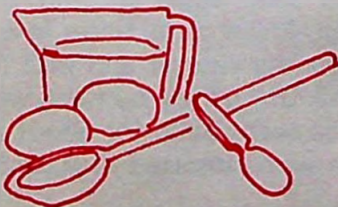
Cakes

CHOCOLATE SHEETCAKE

2 cups sugar
2 cups flour
1/2 cup butter
1/2 cup shortening
4 tablespoons cocoa
1 cup water

1/2 cup buttermilk
1 teaspoon cinnamon
1 teaspoon vanilla
2 eggs
1 teaspoon soda

Donna makes "Chocolate Sheet Cake" unassisted and says it is a "never-fail" cake.



Icing:
4 tablespoons cocoa
1/2 cup butter
6 tablespoons milk

1 package powdered sugar
1 cup pecans, chopped

Preheat oven to 350°. In large bowl, combine sugar and flour. In saucepan, mix butter, shortening, cocoa and water. Heat until boiling. Cool slightly. Pour over flour mixture in bowl and mix well. Add remaining ingredients. Mix until batter is smooth. Pour into 11 x 16 x 1-inch greased cookie sheet. Bake for 20 minutes.

—Dana Broers, Age 11, Nokomis, Illinois

MIRACLE WHIP CHOCOLATE CAKE

2 cups flour
1 cup sugar
2 teaspoons soda
1 teaspoon vanilla

4 tablespoons cocoa
1 cup cold water
1 cup salad dressing

"Miracle Whip Chocolate Cake" is another never-fail cake. Kids think it's fun to use Miracle Whip in a cake.

Preheat oven to 350°. In mixing bowl, combine flour, sugar, soda, vanilla, cocoa and water. Mix until smooth. Add salad dressing and blend well. Pour into greased 7 x 11-inch pan. Bake 20-25 minutes.

—Rychelle Schlotman, Age 10, Merville, Iowa

INSIDE OUT CHOCOLATE BUNDT CAKE

Wayne loves to bake this "Inside Out Chocolate Bundt Cake" for his family. Course, he loves to eat it, too!

1 4-1/2-ounce package chocolate instant pudding	1 6-ounce package chocolate chips
1 package devil's food or chocolate cake mix	1-3/4 cup milk
	2 eggs

Preheat oven to 350°. Combine all ingredients in a bowl. Mix by hand until well blended, about 2 minutes. Pour into well greased and floured 12-cup bundt pan. Bake for 50 to 55 minutes. Cool 15 minutes before removing from pan.

—Wayne Kniffen, Age 10, Tyndall, South Dakota

COWBOY CAKE

Lisa bakes "Cowboy Cake" often for her family. It's a good cake to cut in squares and eat on the way out of the door. Or it can be real fancy, served with whipped cream or ice cream.

1 package dates	1-3/4 cup flour
1 cup hot water	2 tablespoons cocoa
1 teaspoon soda	1/4 teaspoon salt
1 cup shortening	1 cup nuts, chopped
1 cup sugar	1 6-ounce package chocolate chips
2 eggs	
1 teaspoon vanilla	

Preheat oven to 350°. In small bowl, combine dates, hot water and soda. Set aside. In a large mixing bowl, cream shortening, sugar and eggs until fluffy. Combine flour, cocoa and salt. Add alternately with dates to the creamed mixture. Blend well. Add vanilla. Pour into a greased 9 x 13-inch pan. Sprinkle top with nuts and chocolate chips. Bake for 40 to 45 minutes. Serve with whipped cream or ice cream.

—Lisa Larson, Age 14, Frost, Minnesota

FUNNY CAKE

Luanne taught a 4-H beginner's cooking class how to bake "Funny Cake". "It brings back memories of sandbox days, making tunnels and mixing everything together," writes Luanne.

1-1/2 cup flour	5 tablespoons cooking oil
3 tablespoons cocoa	1 tablespoon vinegar
1 teaspoon baking soda	1 teaspoon vanilla
1 cup sugar	1 cup cold water
1/2 teaspoon salt	

Preheat oven to 350°. Combine flour, cocoa, soda, sugar and salt. Sift this into a greased 9 x 9 x 2-inch cake pan. Make three holes in dry mixture. Into one pour oil; into the next one the vinegar and into the last the vanilla. Now pour cold water over all. Stir gently by hand with a fork until nearly smooth and flour can't be seen. Bake for about 30 minutes, or until toothpick comes out clean when inserted into center of cake.

—Luanne Goebbert, Age 17, Barrington, Illinois



DUMP CAKE

"Dump Cake" is Martha's very first recipe. She and her Mom are compiling a cookbook for Martha. She started cooking when she was 7. Imagine what a tremendous cook Martha will be when she marries "her farmer"!

1 15-1/2 ounce can crushed pineapple
1 20-ounce can apple pie filling
1 package spice cake mix
1 to 1-1/2 sticks butter

Preheat oven to 350°. In a greased 9 x 13-inch baking dish dump the crushed pineapple—juice and all. Spread it evenly. Now spread the apple pie filling over the pineapple. Sprinkle the spice cake mix, just as it comes from the package, over the pie filling. Cut the butter into pats and lay them around on the top of the mix. Bake until brown, about 30 minutes. Serve with ice cream or whipped cream. You may experiment with pie filling and cake flavors.

—Martha Evans, Age 8, Ada, Ohio

3-11-77
stiff batter try 2c flour

"Fruit Cocktail Cake" is so moist and tasty. It's easy to mix and "sports" its own topping.

ONE-BOWL FRUIT COCKTAIL CAKE

2-1/4 cups flour
2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup brown sugar
1/4 cup butter
1 16-ounce can fruit cocktail and juice
1/2 cup nuts, chopped No.
1/2 cup chocolate chips No.

Preheat oven to 350°. Combine flour, baking soda, salt, eggs, sugar, juice drained from the fruit cocktail and butter. Beat 2 minutes at low speed, scraping sides of bowl occasionally. Beat 3 minutes more at medium speed. Stir in the fruit cocktail by hand. Blend well. Pour into a greased and floured 9 x 13-inch pan. Sprinkle nuts and chocolate chips over top of batter. Bake 30 to 35 minutes or until toothpick comes out clean when inserted into center of cake. Serve with whipped cream, if desired.

—Beth Kirchhoff, Age 11, Gibbon, Minnesota

PINEAPPLE SUPREME CAKE

This cake starts out plain and turns out to be "Pineapple Supreme"! It's a torte fit for a special occasion.

1 small package Jiffy yellow cake mix
1 large can crushed pineapple, drained
2 cups milk
8 ounces creamed cheese, softened
1 6-ounce package instant vanilla pudding mix
1 large container Cool Whip
Coconut and chopped nuts

Prepare cake mix according to directions on package. Spread in greased 9 x 13-inch pan and bake according to package directions. Cool. Cover cake with drained pineapple. In a small mixing bowl, combine the milk, creamed cheese and pudding and beat on medium speed of electric mixer until well blended. Spread over pineapple. Top with Cool Whip or whipped cream. Sprinkle with coconut and chopped nuts.

—Dorothy M. Root, Williamston, Michigan

SIMPLE SPONGE CAKE

"Simple Sponge Cake" is a good basic cake recipe. Frost it or top it with a fruit or pudding and whipped cream for a festive dessert.

4 eggs
1-1/2 cup sugar
1-1/2 cup flour
1-1/2 teaspoon baking powder
1/2 teaspoon salt
1-1/2 teaspoon vanilla
1/4 teaspoon almond extract
3/4 cup boiling water

Preheat oven to 350°. Beat eggs until frothy. Add sugar and beat at high speed until light and lemon color. Add flour, baking powder, salt, vanilla and almond extracts. Mix until blended. Stir in boiling water. Pour into a greased 7 x 11-inch pan and bake for about 35 minutes.

—Mrs. J. Owen Birkholtz, Willow Lake, South Dakota

WHITE SOUR CREAM CAKE

This "White Sour Cream Cake" is good frosted, or would make a good base for strawberry shortcake.

3 eggs
1-1/3 cup sugar
1 teaspoon vanilla
1-1/2 cup sour cream

3/4 teaspoon baking soda
2-1/4 cups cake flour
1-1/2 teaspoon baking powder
1/2 teaspoon salt

Preheat oven to 350°. Beat eggs well. Add sugar gradually, beat in vanilla. Dissolve soda in sour cream. Add to sugar mixture and beat well. Add dry ingredients and beat until smooth. Bake in 9 x 13-inch pan or two 8 or 9-inch layer pans. Bake 35 to 40 minutes for oblong pan, 25 to 30 minutes for layers.

—Debbie Bezdicek, Age 12, Manning, North Dakota

GRANDMA'S LARD CAKE

Here's an old-fashioned "Grandma's Lard Cake". The frosting is a recipe you can use over and over again on different cakes and squares.

2 cups sugar
1 cup lard
2 eggs
2-1/2 cups flour
1 teaspoon salt
2 teaspoons soda

4-1/2 tablespoons cocoa
1 cup sour milk
1/2 teaspoon almond extract
1 teaspoon vanilla
1 cup hot water

Frosting:

6 tablespoons butter
6 tablespoons milk

1-1/2 cup sugar
1/2 cup chocolate chips



Preheat oven to 350°. Cream sugar and lard. Add eggs. Beat well. Combine flour, salt, soda and cocoa. Add alternately with sour milk to the creamed mixture. Beat well after each addition. Add almond, vanilla and water. Beat about 300 strokes or 2 minutes on medium speed of mixer. Pour into a greased 9 x 13-inch pan. Bake for 30 minutes or until toothpick inserted in center comes out clean.

Frosting: In small saucepan, melt together 6 tablespoons butter, 6 tablespoons milk and 1-1/2 cup sugar. Boil for 30 seconds. Add 1/2 cup chocolate chips. Remove from heat. Beat until lukewarm. Spread on cooled cake. This is good on cupcakes, cookies, brownies and cakes.

—Lisa Larson, Age 14, Frost, Minnesota

3-12-77
40 min
delicious

6-11-77
lemon cake: jelly
very good
40 min

JELL-O CAKE

1 package cherry chip cake
1 package cherry Jell-O
4 eggs

3/4 cup water
1/2 cup corn oil

Topping:

2 cups powdered sugar

1/2 cup cherry juice

Preheat oven to 350°. Combine all cake ingredients and mix on low speed for 1 minute. Increase speed to medium and beat another 2 minutes. Pour into a well greased and floured bundt or 10-inch tube pan. Bake for about 40 minutes or until a toothpick comes out clean when inserted into center of cake. While cake is hot, poke holes in cake with a meat fork, pour topping slowly over cake, allowing juice to seep into cake. Allow cake to cook for about 15 minutes, then carefully invert cake onto plate and remove pan. Note: Topping for this cake is optional. Cake is good without it. Dust top with powdered sugar after it is removed from pan, or glaze with a powdered sugar frosting.

—Lisa Larson, Age 14, Frost, Minnesota

do not use 9x13 - will fall

4-16-99
strawberry
chocolate
jelly

4-24-80
orange - good
45 min

LEMON PUDDING CAKE

"Lemon Pudding Cake" has a pound-cake texture. It starts with a cake mix and ends up being a delicious, moist cake that improves with age—if it lasts that long!

1 package lemon cake mix
1 package instant lemon pudding
1/2 cup Crisco oil
1 cup water
4 eggs
1 teaspoon vanilla
3 tablespoons lemon juice

Preheat oven to 350°. Combine ingredients in order given. Beat at medium speed of electric mixer until well blended, about 3 minutes. Pour into greased 9 x 13-inch cake pan. Bake 35 minutes. In bowl, mix topping: 2 cups powdered sugar and 1/2 cup lemon juice. When cake is done, remove from the oven and place on a wire rack. With a fork, poke holes all over the hot cake. Pour the lemon-sugar mixture over the cake. Allow cake to cool.

—Mrs. Tom Butterfield, Joseph, Oregon

DELICIOUS OATMEAL CAKE

4-16-99
"Delicious Oatmeal Cake" bakes with its own topping. No frosting to make. Spicy and nutritious, it's bound to be a favorite with the men in your family.

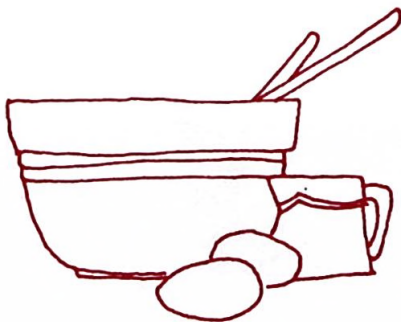
1 cup rolled oats (quick)
1 cup brown sugar
1 cup white sugar
2 cups flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon nutmeg
2 eggs
3-1/2 cup butter, cut in pieces
1-1/2 cup boiling water

Topping:

1 cup walnuts, chopped
1/2 cup brown sugar
1/2 cup white sugar
1/4 cup cream
6 tablespoons melted butter
1 cup coconut
1 teaspoon vanilla

Preheat oven to 350°. Combine oatmeal and sugars in mixing bowl. Add flour, salt, baking soda and spices and mix until well blended. Add eggs, butter and boiling water. Beat until smooth. Pour into greased 9 x 13-inch pan. Topping: Combine ingredients, sprinkle over unbaked cake. Bake 45 minutes.

—Penny Weatherspoon, Elgin, Oregon



EASTER BASKET CUPCAKES: Bake your favorite cupcakes in colored paper liners. Make fluffy frosting and color it pale green. Sprinkle green tinted coconut on top for grass. Add 4 or 5 colored jelly beans and insert a colored pipe cleaner on each side of cupcake for a handle. To color coconut: Place a cup of coconut in a jar and drop a few drops of food coloring onto coconut. Cover jar and shake vigorously. Allow to stand until colored throughout.

Mrs. Wm. Hitchcock, Ionia, Michigan

PROPER PAN SIZE: It is important to use the proper size pan when baking a cake. The batter should fill the pan about half full. If you have batter leftover, bake cupcakes with remainder.

Mrs. Mildred Sherrer, Bay City, Texas



Cookies

APPLESAUCE COOKIES

"Applesauce Cookies" are soft, moist and spicy. Kids will love them with cold milk, adults with a steaming cup of hot coffee.

3 cups flour
1/4 teaspoon cloves
1/2 teaspoon nutmeg
1-1/2 teaspoon cinnamon
1 teaspoon baking powder
1/2 teaspoon soda
1 teaspoon salt

1/2 cup shortening or butter
1 cup sugar
1 egg, beaten
1 teaspoon vanilla
1 cup applesauce
1 cup chocolate chips
1/4 cup nuts, chopped

Preheat oven to 375°. Sift together the flour, spices, baking powder, soda and salt. Cream shortening, sugar and egg until light and fluffy. Add vanilla. Add applesauce, then dry ingredients, stirring until well blended. Stir in chocolate chips and nuts. Drop by teaspoonfuls onto greased cookie sheet and bake for about 12 minutes. Cookies may be frosted when cooled, if desired.

—Panella DeZeeuw, Age 11, Elkton, South Dakota

BANANA OATMEAL COOKIES

The Knapp's 10-year-old son won a purple ribbon at the fair with these "Banana Oatmeal Cookies".

1 cup sugar
3/4 cup butter
1 egg
1 cup bananas, mashed
1-3/4 cup quick cooking oats
1-1/2 cup flour

1/2 teaspoon salt
3/4 teaspoon cinnamon
1/2 teaspoon soda
1/2 cup nuts, chopped
1/2 cup raisins, optional

Preheat oven to 350°. Cream sugar, butter and egg until light and fluffy. Stir in the bananas and oatmeal. Combine dry ingredients, nuts and raisins and add to creamed mixture, blending well. Drop by teaspoonfuls onto greased cookie sheets and bake for 15 to 20 minutes or until nicely browned.

—Mrs. Kathy Knapp, Ord, Nebraska

AGGRESSION COOKIES

Take out your aggravation on these "Aggression Cookies". "The kids have been baking these cookies for 4-H or church groups for years," writes Mrs. Dilger. "They love 'getting in up to their elbows' mixing these cookies!"

3 cups quick cooking oats	1-1/2 cup shortening or butter
1-1/2 cup flour	1 teaspoon salt
1-1/2 cup brown sugar, firmly packed	1/2 tablespoon baking soda
	1-1/2 teaspoon vanilla

Preheat oven to 350°. WITH CLEAN HANDS, mix together all of the ingredients in a large bowl. The more you mix, the better the cookies will be! Shape into round balls the size of a walnut and place on ungreased cookie sheet. Bake for 15 to 17 minutes. Let cookie cool about 3 minutes before taking off the cookie sheet. Cookie variations: You may roll the unbaked cookie in granulated sugar before baking. You can divide the dough into 4 equal portions. Add one of the following to each portion: 1 teaspoon cinnamon, 6 ounces chocolate chips, 1/2 cup chopped nuts. 1/2 cup coconut or raisins. Or combine any of the above with all the dough.

—Mrs. Henry E. Dilger, Brockport, New York

EASY SUGAR COOKIES

These "Easy Sugar Cookies" are dropped instead of rolled, hence their name. They are buttery and so tender!

2 cups white sugar	1 tablespoon baking powder
1 cup butter or margarine	1/4 teaspoon salt
3 eggs	1 tablespoon vanilla
1 cup buttermilk	4 cups flour
1 teaspoon soda	

Preheat oven to 350°. Cream sugar, butter and eggs until light and fluffy. Add buttermilk and vanilla. Combine the dry ingredients and add to creamed mixture, blending well. Drop by teaspoonfuls onto lightly greased cookie sheet and bake for 8 to 10 minutes. Note: Chocolate chips, nuts or raisins may be added to the dough before baking. Yield: 8 dozen cookies.

—Mrs. Warren Humeston, Tekonsha, Michigan

Filled with fluffy marshmallow, these "Chocolate Sandwiches" are a cross between a cookie and cake.



CHOCOLATE SANDWICHES

1/2 cup butter, softened	2 cups flour
1 cup sugar	1/2 teaspoon baking powder
1 egg	1-1/2 teaspoon baking soda
1 teaspoon vanilla	1/2 teaspoon salt
1 cup milk (sour milk works well, too)	1/2 cup cocoa

Filling:

1/2 cup white shortening, such as Crisco	1 cup marshmallow creme
2 cups confectioners sugar	1 teaspoon vanilla
	3 to 4 teaspoons milk

Preheat oven to 400°. Cream butter, sugar and egg until light and fluffy. Combine dry ingredients and add alternately with the milk to the creamed mixture. Add the vanilla. Drop by rounded teaspoonfuls onto lightly greased cookie sheet. Bake for 7 minutes. Remove to wire rack and cool. Filling: Cream shortening and sugar. Beat in remaining ingredients until light and fluffy. Spread between cookies to make sandwiches, flat sides together.

—Nancy O'Brien, Age 11, Arbela, Missouri

CHOCOLATE CRINKLES

"Chocolate Crinkles" is the first cookie recipe Mrs. Privratsky's daughter learned to make because she loved them so much. They are pretty with their crackled top.

- | | |
|---|----------------------------------|
| <i>1/2 cup vegetable oil</i> | <i>2 teaspoons vanilla</i> |
| <i>4 ounces unsweetened chocolate, melted</i> | <i>2 cups flour</i> |
| <i>2 cups sugar</i> | <i>2 teaspoons baking powder</i> |
| <i>4 eggs</i> | <i>1/2 teaspoon salt</i> |
| | <i>1 cup confectioners sugar</i> |

Preheat oven to 350°. Mix oil, chocolate and sugar in a bowl. Blend in one egg at a time until well mixed. Add vanilla. Combine flour, baking powder and salt. Stir into chocolate mixture and blend well. Chill several hours. Shape into balls and roll in confectioners sugar. Place about 2 inches apart on greased cookie sheets. Bake for 10 to 12 minutes. Do not overbake. Yield: 6 dozen cookies.

—Mrs. Adam Privratsky, Killdeer, North Dakota

PARTY COOKIES

Colored polka dots are what these "Party Cookies" look like.

- | | |
|--|--|
| <i>1/2- 1 cup butter or shortening</i> | <i>3 2-1/4 cups flour</i> |
| <i>1/2 1 cup brown sugar</i> | <i>1/2 1 teaspoon baking soda</i> |
| <i>3/4 1/2 cup white sugar</i> | <i>1/2 1 teaspoon salt</i> |
| <i>3 2 teaspoons vanilla</i> | <i>2 1/2 1-1/2 cup M&M candies</i> |
| <i>3 2 eggs</i> | |

Preheat oven to 375°. Cream the shortening and sugars together. Beat in vanilla and eggs until smooth. Add all the dry ingredients and stir in carefully. Add 1/2 cup of the candies. Drop by rounded teaspoonfuls onto ungreased cookie sheets and decorate with the remaining cup of candies. Bake for 7 to 8 minutes or until cookies are golden brown and done. Cool on wire racks.

—Mrs. Denny Rowell, Berne, Indiana

CHOCOLATE TURTLES

Unique "Chocolate Turtles" are baked on a waffle iron. They're such fun to make!

- | | |
|--|-----------------------------------|
| <i>2 squares unsweetened chocolate</i> | <i>1 cup flour</i> |
| <i>1/3 cup butter</i> | <i>1/2 teaspoon baking powder</i> |
| <i>2 eggs</i> | <i>1 teaspoon vanilla</i> |
| <i>3/4 cup sugar</i> | |

Chocolate Glaze:

- | | |
|-----------------------------------|--------------------------------|
| <i>2 cups confectioners sugar</i> | <i>4 to 6 tablespoons milk</i> |
| <i>1/2 cup cocoa</i> | <i>Chopped nuts</i> |

Melt chocolate and butter. Cool. Beat eggs with sugar. Add flour, baking powder and vanilla. Blend in chocolate mixture. Heat waffle iron to medium heat; brush with liquid shortening or spray cold waffle iron with a spray shortening before heating. Drop teaspoon of dough in middle of each section of the waffle iron. Cover and bake 1 minute. Loosen with a fork and place on rack to cool. Frost with Chocolate Glaze: Combine confectioners sugar and cocoa. Add milk gradually until desired consistency to spread. Drop scant teaspoon of frosting in middle of cookie; sprinkle with chopped nuts. Yield: 40 cookies.

—Maureen Cruth, Gravity, Iowa



CHOCO-PEANUT BUTTER BARS

Here's another blue ribbon recipe, "Choco-Peanut Butter Bars".

<i>1/2 cup butter or shortening</i>	<i>1-1/4 cup flour</i>
<i>1/2 cup peanut butter</i>	<i>3/4 teaspoon baking soda</i>
<i>1/2 cup sugar</i>	<i>1/2 teaspoon baking powder</i>
<i>1/2 cup brown sugar</i>	<i>1/4 teaspoon salt</i>
<i>1 egg</i>	<i>1 cup chocolate chips</i>
<i>2 tablespoons water</i>	

Preheat oven to 350°. Combine first 5 ingredients; blend well. Stir in remaining ingredients. Spread in greased 9 x 13-inch pan. Bake 20 minutes. Cool, cut into bars.

—Nancy Nysveen, Age 13, Hillsboro, North Dakota

PEANUT CLUSTER COOKIES

This "Peanut Cluster Cookie" is a good recipe for teaching 4-Hers creaming technique and alternating ingredients.

<i>1/2 cup shortening</i>	<i>1/2 cup milk</i>
<i>1 cup light brown sugar</i>	<i>1-1/2 cup salted peanuts (Spanish or cocktail)</i>
<i>1 egg</i>	<i>8 ounces semisweet or milk chocolate, melted</i>
<i>2 cups flour</i>	
<i>2 teaspoons baking powder</i>	

Preheat oven to 350°. Cream shortening, sugar and egg until light and fluffy. Combine flour and baking powder and add to creamed mixture alternately with milk, beginning and ending with flour. Add peanuts with last addition of flour. Drop by teaspoonfuls onto greased cookie sheet. Bake for 18 to 20 minutes or until lightly browned. Remove from baking sheet and cool completely. Dip cookie into melted chocolate. Place on wire rack and allow chocolate to harden.

—Mrs. Edwin Wenzel, Lena, Illinois

PEANUT BRITTLE COOKIES

Kids will stir up these "Peanut Brittle Cookies" in a wink and they will disappear like magic.

<i>1 stick pie crust mix</i>	<i>1/2 teaspoon vanilla</i>
<i>3/4 cup brown sugar</i>	<i>3/4 cup Spanish peanuts*</i>
<i>1 egg, slightly beaten</i>	

Blend pie crust mix with 2 tablespoons cold water. Cut in the brown sugar till mixture resembles coarse crumbs. Add egg, vanilla and peanuts. Mix well. On a well-greased and floured cookie sheet, spread mixture to 12 x 12-inch square. Bake at 350° for 20 minutes. Loosen edges as soon as removed from oven. Cool. Break into pieces to resemble peanut brittle candy.

*Chopped peanuts may be used.

—Mrs. Edwin Wenzel, Lena, Illinois

PEANUT BUTTER DROPS

Try this new version of "Peanut Butter Drops". They require few ingredients, are easy to make—and they are good!

<i>1 cup sugar</i>	<i>1 egg</i>
<i>1 cup peanut butter, chunky or creamy</i>	<i>1 teaspoon vanilla</i>

Preheat oven to 300°. Combine all ingredients in a bowl and mix well with a spoon. Drop by teaspoonfuls or roll into 1-inch balls onto ungreased cookie sheet and bake for 15 to 18 minutes. This recipe is correct—no flour, leavening or salt!

—Mrs. Emden Poos, Holyoke, Colorado

PEANUT BUTTER CLOUDS

"Peanut Butter Clouds" are exactly what their name implies—light as air, with a peanut-y flavor.

1 cup sugar	1 teaspoon vanilla
1 cup powdered sugar	2 cups flour
1 cup vegetable shortening	2 teaspoons baking soda
1 cup peanut butter, crunchy	1 teaspoon salt
2 eggs, slightly beaten	

Preheat oven to 350°. Combine sugars, shortening, peanut butter and eggs. Beat until well blended. Add dry ingredients and mix well. Shape into balls about the size of a walnut. Place on lightly greased cookie sheet and flatten with a fork to make a criss-cross pattern on top of cookie. Bake for 10 minutes until lightly browned. Yield: 5 dozen.

—Mrs. Walter Crapser, Richland Center, Wisconsin

RITZ CRACKER COOKIES

When in need of a quick cookie, try "Ritz Cracker Cookies". They're so good, and not too sweet.

Whole Ritz crackers	1/2 pound dates, chopped
1 can sweetened condensed milk	1/2 cup nuts, optional

Preheat oven to 325°. Combine the condensed milk (*not evaporated milk*) and dates in saucepan and cook over medium heat until thick. Stir in nuts. Top each cracker with a teaspoon of the date mixture. Bake for 8 minutes. Frost while slightly warm with butter frosting, if desired.

—Jane Ann Faust, Age 13, Hubbard, Iowa

YEAST COOKIES

"This is a very old recipe that all my children love to make. They really get carried away 'spanking' the dough," writes Mrs. Tuyls.

2 cups flour	1 envelope dry granular yeast
1 cup butter or margarine	1/3 cup lukewarm water

Preheat oven to 350°. Dissolve yeast in warm water. Cut margarine into flour like you would for pie crust. Add yeast mixture. Mix well. Take a teaspoon of dough and roll into walnut-size ball. Place on a sheet of waxed paper that has been sprinkled with 1/4 cup sugar. (If you like the flavor of cinnamon, add about 1/4 teaspoon to the 1/4 cup sugar and mix well. Then sprinkle on waxed paper. Or, use colored sugar mixed with the white if desired.) Flatten cookie with a spatula, turning often to coat both sides with sugar. Slap very thin. Put on greased cookie sheet and bake for 12 to 15 minutes or until light brown.

—Elizabeth Tuyls, Aurora, Illinois

SUGARLESS TEETHING BISCUITS

What a fun recipe for kids to make—"Sugarless Teething Biscuits" for baby brother or sister.

1 egg, beaten	3/4 cup flour (white or whole wheat)
2 tablespoons honey	1 tablespoon soy flour, optional
2 tablespoons molasses	1 tablespoon wheat germ, optional
2 tablespoons oil	1-1/2 tablespoon nonfat dry milk
1 teaspoon vanilla	

Preheat oven to 350°. Combine all ingredients and mix well. Spoon a portion of the dough and shape into a biscuit or roll into finger length cookies. Place on ungreased cookie sheet and bake for 15 minutes. Store in air-tight container.

—Mrs. Gilbert Carlson, Lake Wilson, Minnesota

FROSTED GINGERBREAD SQUARES

These "Frosted Gingerbread Squares" will be everyone's favorite.

<i>3/4 cup flour</i>	<i>2 tablespoons butter</i>
<i>3/4 teaspoon baking powder</i>	<i>2 tablespoons brown sugar</i>
<i>1/8 teaspoon baking soda</i>	<i>1 egg</i>
<i>1/8 teaspoon salt</i>	<i>1/4 cup molasses</i>
<i>1/4 teaspoon cinnamon</i>	<i>1/4 cup water</i>
<i>1/8 teaspoon ginger</i>	<i>1/2 cup raisin bran cereal</i>
<i>1/8 teaspoon cloves</i>	

Preheat oven to 350°. Combine flour, baking powder, soda, salt and spices. Blend butter, brown sugar and egg. Beat well. Stir in molasses, water and raisin bran. Add dry ingredients, mixing well. Spread into greased 9 x 9-inch pan. Bake for 25 minutes. Frost with butter cream icing with a touch of lemon flavoring.

—Debra Lyn Wenger, Age 12, Lititz, Pennsylvania

FROSTED RAISIN SQUARES

Do you like raisins? "Frosted Raisin Squares" are even better!

<i>1 cup raisins</i>	<i>1 teaspoon cinnamon</i>
<i>2 tablespoons butter</i>	<i>1/2 teaspoon nutmeg</i>
<i>1-1/2 cup water</i>	<i>1 teaspoon soda</i>
<i>2 cups flour</i>	<i>1 teaspoon baking powder</i>
<i>1 cup sugar</i>	<i>1 teaspoon salt</i>

Preheat oven to 375°. Combine raisins, butter and water. Simmer 5 minutes. Cool. Combine dry ingredients in a bowl. Add raisin mixture, blend well. Spread in greased cookie sheet or jelly roll pan with 1-inch sides. Bake for 15 to 20 minutes. When cool frost with butter cream icing. Cut into squares.

—Pete Jr. & Robert Wodarczyk, Ages 15 and 13, Adena, Ohio

BLUEBERRY SQUARES

You can substitute your favorite fruit in this recipe, but be sure to try the original—"Blueberry Squares" are wonderful!

<i>1 cup butter</i>	<i>1 teaspoon almond extract</i>
<i>1-3/4 cup sugar</i>	<i>3 cups flour</i>
<i>4 eggs</i>	<i>1 teaspoon salt</i>
<i>1 teaspoon vanilla</i>	<i>1 can blueberry pie filling</i>

Preheat oven to 350°. Cream butter and sugar. Add eggs one at a time, beating well after each addition until mixture is light and fluffy. Stir in vanilla and almond extracts. Stir in flour and salt. Spread 1/2 of batter on greased baking sheet with a 1-inch edge. Cover with pie filling. Drop spoonfuls of remaining batter evenly over filling. Bake for 45 minutes. Wonderful with ice cream, or drizzle a thin coating of powdered sugar icing over cooled cake.

—Lisa Larson, Age 14, Frost, Minnesota

SHAKE 'EM UP ORANGE BARS

"Shake 'Em Up Orange Bars" are such fun to make! Even the "littlest cook" in the family will beg to "shake up" this dessert.

<i>2 eggs</i>	<i>1 cup flour</i>
<i>1/2 cup oil</i>	<i>1-1/2 teaspoon baking powder</i>
<i>1/2 cup sugar</i>	<i>1/2 teaspoon salt</i>
<i>1/2 cup orange juice</i>	

Preheat oven to 375°. Break the eggs into a clean quart jar. Cover tightly and shake 10 times. Add oil and sugar, shake 20 to 30 times. Add remaining ingredients, cover and shake 40 times. Pour into greased 7 x 10-in. pan, spread evenly and bake for 20 minutes. Frost with butter frosting. Decorate with chocolate jimmies.

—Cindy Schut, Rapid City, South Dakota

BUTTERSCOTCH BANANA BARS

2 cups flour
3/4 cup brown sugar
1/2 cup white sugar
1 teaspoon soda
1 teaspoon salt
1 teaspoon vanilla

1/2 cup shortening
2 eggs
1/2 cup buttermilk or sour milk
2 ripe medium sized bananas,
mashed
1/2 cup nuts, chopped

"Butterscotch Banana Bars"
are a tasty, little-bit-
different bar combination.

Butterscotch icing:
2 tablespoons butter
1/4 cup brown sugar

2 tablespoons milk
1-1/2 cup confectioners sugar

Preheat oven to 350°. Combine cake ingredients and mix at medium speed for 2 minutes. Pour into a 15 x 10-inch greased and floured pan. Bake for 30 to 35 minutes. Icing: Melt the butter, sugar and milk in small saucepan. Remove from heat and stir in the confectioners sugar, adding more milk if necessary to make icing spreadable. Frost cooled bars.

—Lisa Larson, Age 14, Frost, Minnesota

LEMON SQUARES

1 cup flour
1/2 cup butter
1/4 cup powdered sugar
2 eggs

1 cup sugar
1/2 teaspoon baking powder
2-1/2 tablespoons lemon juice
Dash salt

Tangy, tart "Lemon
Squares" is a recipe that any
child can make and serve
with pride.

Preheat oven to 350°. Combine butter with flour and powdered sugar in a mixing bowl. Blend with pastry blender until mixture resembles crumbs. Pat evenly into 8 x 8-inch pan. Bake for 20 minutes. Meanwhile beat together the remaining ingredients. Pour over baked crust and return to oven for 20 to 25 minutes. Cool. Cut into squares, dust with powdered sugar or drizzle a powdered sugar glaze over squares.

—Darlene McConaughy, Age 12, Smicksburg, Pennsylvania

EASY BROWNIES

1/2 cup butter
1 cup sugar
4 eggs, beaten

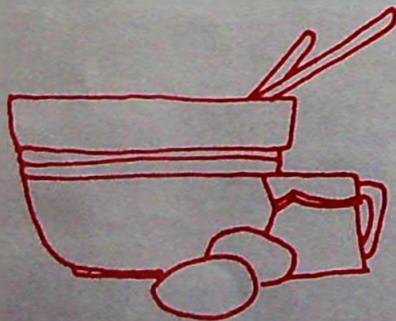
1 teaspoon vanilla
1 16-ounce can chocolate syrup
1 cup flour

Chocolate frosting:

1-1/2 cup sugar
6 tablespoons butter

6 tablespoons milk
1/2 cup chocolate chips

No recipe book would be
complete without a recipe
for "Easy Brownies", an
all-American favorite.



Preheat oven to 350°. In a medium size saucepan melt 1/2 cup butter over low heat. Remove from stove and in the same pan, add 1 cup sugar, stir until blended. Add beaten eggs to butter mixture and stir well. Add vanilla and chocolate syrup, again stirring well. Add flour, blending well. Pour into a greased 15 x 10 x 1-inch pan. Bake for 25 to 30 minutes. Frosting: In a saucepan combine the sugar, butter and milk and cook over medium heat until mixture comes to a rolling boil. Boil for 30 seconds. Remove from heat and stir in the chocolate chips. Beat well. Allow to cool, beat again. Spread over brownies.

—Mrs. Ernest Oster, Hazen, North Dakota

BUTTERSCOTCH BROWNIES

A 1-pan quick recipe that claimed a purple ribbon at the fair, "Butterscotch Brownies" will be a winner at your house, too.

1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 cup butter
1 cup brown sugar

1 egg
1 teaspoon vanilla
1/2 cup nuts, chopped
1/4 cup chocolate chips, (optional)
Powdered sugar

Preheat oven to 375°. Combine flour, baking powder and salt. Set aside. Melt butter in large saucepan. Remove from heat and stir in brown sugar. Add egg and vanilla and beat well. Stir in sifted dry ingredients and nuts until well blended. Spread in a greased 7 x 11-inch pan. Sprinkle with chocolate chips. Bake for 20 minutes. Cool. Cut into bars. Sift powdered sugar over bars.

—Dawn Kresak, Age 11, Milligan, Nebraska

OH HENRY BARS

"Oh Henry Bars" make a great substitute for the candy bar.

4 cups quick-cooking oats
1 cup brown sugar
1 cup shortening (half butter)
1/2 cup white syrup

1/2 teaspoon salt
1 teaspoon vanilla
1 12-ounce package chocolate chips
3/4 cup peanut butter

Preheat oven to 350°. In a large bowl, combine oats, sugar, shortening and syrup using a pastry blender. Press into a 9 x 13-inch pan. Bake 15 minutes. Cool slightly. Melt chocolate chips and peanut butter. Spread over baked mixture. Cool slightly. Cut into bars. Refrigerate.

—Julie Dicus, Ladysmith, Wisconsin

CHOCO-PEANUT RING COOKIES

"Choco-Peanut Ring Cookies" are a melt-in-your-mouth confection!

1/2 cup shortening
1/2 cup white sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla

1-1/2 cup flour
1/2 teaspoon soda
1/2 teaspoon salt
15 small Reese peanut butter candies

Preheat oven to 350°. Slice Reese cups in half, lengthwise. Set aside. In a bowl, beat shortening, sugar and egg until light and fluffy. Add vanilla. Combine flour, soda and salt and add to creamed mixture. Form into 1-1/4 inch balls, flatten slightly and place on greased cookie sheet. Press one piece of candy into center of each cookie, peanut butter side up. Bake for 10 to 12 minutes. Yield: 2-1/2 dozen.

—Debbie Bezdicek, Age 12, Manning, North Dakota

MUD HEN BARS

The name "Mud Hen Bars" keeps the kids guessing. But one bite, and they will keep coming back for more.

1/3 cup butter
1 cup sugar
1 egg
2 eggs, separated
1-1/2 cup flour
1 teaspoon baking powder

1/4 teaspoon salt
1 cup nuts, chopped
1/2 cup chocolate chips
1 cup miniature marshmallows
1 cup light brown sugar

Preheat oven to 350°. Cream butter and sugar. Add the whole egg and 2 egg yolks. Beat until creamy. Combine the flour, baking powder and salt and add to creamed mixture, blend well. Spread batter into a greased 9 x 13-inch pan. Sprinkle nuts, chocolate chips and marshmallows over batter. Beat the 2 egg whites until foamy. Gradually add the brown sugar, beating constantly until stiff peaks form. Spread over top of cake. Bake 30 to 40 minutes. Cool, cut into bars.

—Kim & Connie Baumgartner, Bluffton, Indiana

ALMOND CHOCOLATE THINS

1 cup butter
1/2 cup brown sugar
1/2 cup white sugar
1 egg

1 teaspoon vanilla
1-3/4 cup flour
6 1-1/2-ounce chocolate bars
3/4 cup almonds, chopped

Like a cookie and candy rolled into one, "Almond-Chocolate Thins" is a great combination.

Preheat oven to 350°. Cream butter and sugars. Beat in egg and vanilla until creamy. Stir in flour. Spread evenly into a 9 x 13-inch greased pan. Bake for 20 minutes or until lightly brown. Break apart chocolate bars. Remove pan from oven and immediately place squares of chocolate evenly over crust. Allow candy to melt slightly, then with a spoon, spread chocolate over crust. Cut into squares while still warm. Cool in pan.

—Brian Wolfe, Age 10, Mentor, Ohio

CHOCOLATE REVEL BARS

1 cup butter
2 cups brown sugar
2 eggs
2 teaspoons vanilla

2-1/2 cups flour
1 teaspoon soda
1 teaspoon salt
3 cups quick cooking oatmeal

Amy was the star baker in her kindergarten class. "Chocolate Revel Bars" won the class vote.

Filling:

1 12-ounce package chocolate chips
1 15-ounce can sweetened condensed milk

2 tablespoons butter
1/2 teaspoon salt
1 cup walnuts, chopped
2 teaspoons vanilla

Preheat oven to 350°. Cream butter and sugar. Add eggs and vanilla and beat until light and fluffy. Combine flour, soda, salt and oatmeal. Stir into creamed mixture. Set aside. Filling: Combine chocolate chips, milk, butter and salt in double boiler. Heat until mixture is melted. Stir in nuts and vanilla. Spread 2/3 of oatmeal batter in a greased 15 x 10 x 1-inch pan. Cover with chocolate filling. Dot with remaining oatmeal mixture. Spread as much as possible. Bake for 25 to 30 minutes.

—Amy Zimmer, Age 8, Friend, Nebraska

QUICK FROSTING FOR BROWNIES: Immediately upon removing brownies from oven, spread with chocolate chips. Allow to stand a few minutes to melt slightly, then spread with a spatula or spoon. Another way is to turn off the oven heat, place pan of brownies sprinkled with the chocolate chips back into the warm oven, allow to stand a few minutes, then remove and spread chocolate. But don't leave the room! You may forget the brownies are in the oven. Set the oven timer as an extra reminder!

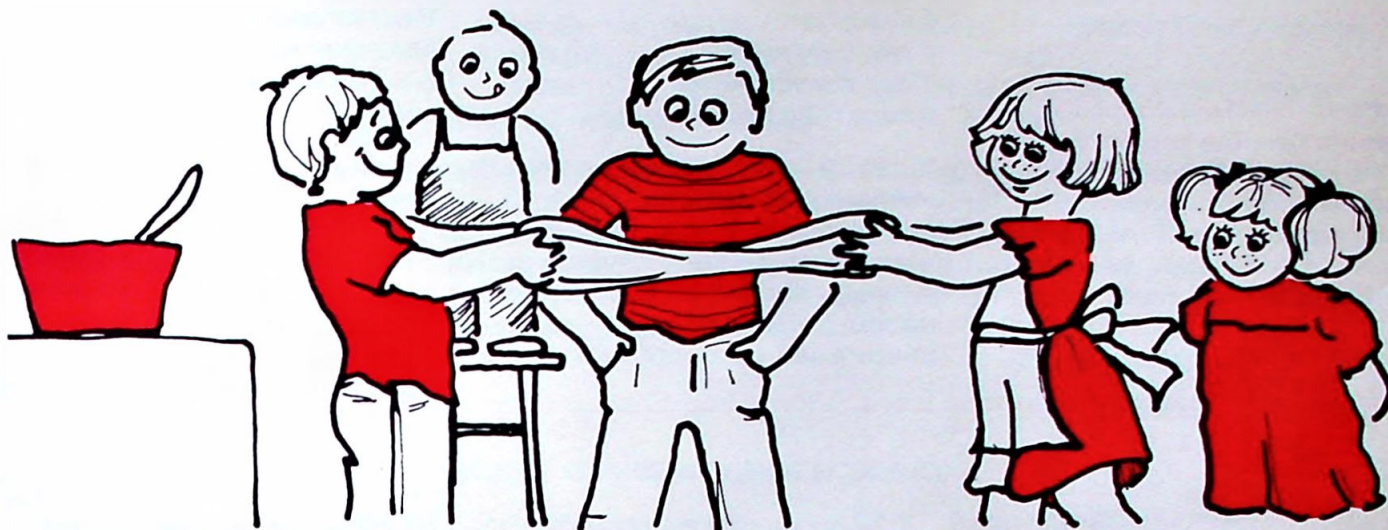
Mrs. Peggy Morter, Ione, Oregon

QUICK SWEET TREAT: Bake a yellow cake mix in a jelly roll pan. Remove from oven and while still hot, rub top of cake with a stick of butter, and sprinkle with cinnamon and sugar.

Mrs. June Reed, Des Moines, Iowa



TO MAKE SOUR MILK: When a recipe calls for sour milk and you do not have any, make your own by adding 1 tablespoon vinegar to 1 cup room temperature milk. Allow milk to stand a few minutes, stirring once or twice to thicken.



Candies and Unbaked Cookies

7-10-86

Liked it very much

Christy loves to make
"Quick-N-Easy Unbaked
Cookies."

QUICK-N-EASY UNBAKED COOKIES

2 cups sugar	3 cups quick-cooking oats
3 tablespoons cocoa	1/2 cup peanut butter
1/2 cup milk	1 teaspoon vanilla
1/4 cup butter	1/2 cup nuts, chopped

Combine sugar, cocoa, milk and butter in saucepan. Bring to full boil; boil for 1 minute. Add remaining ingredients; stir well. Drop by teaspoonfuls onto waxed paper.

—Christy Schaub, Age 11, Ithaca, Michigan

3-LAYER UNBAKED COOKIES

First layer:

1/2 cup butter
1 cup cocoa
1/4 cup sugar
1 teaspoon vanilla

2 cups graham cracker crumbs
1/2 cup nuts, chopped
1 cup coconut

Second layer:

1/2 cup butter
3 tablespoons milk

1 3-ounce box instant vanilla pudding
2 cups powdered sugar

Third layer:

1 6-ounce package chocolate chips 1-1/2 tablespoon butter

This "3-Layer Unbaked
Cookie" recipe is candy,
squares and dessert, all
rolled into one!

Cook butter, cocoa, sugar and vanilla for 3 minutes in a large saucepan. Remove from heat, add crumbs, nuts and coconut. Press into 9 x 13-inch pan. Cream butter with milk and instant pudding; beat in powdered sugar. Spread over first layer. Melt chocolate chips and butter. Spread over second layer, refrigerate. When thoroughly chilled cut into bars.

—Norma Jennings, Columbus Junction, Iowa

"Chocolate Scotcheroots" would be a fun project for 4-H or Scout meetings.

CHOCOLATE SCOTCHEROOS

1 cup sugar
1 cup light syrup
1 cup peanut butter
6 cups Rice Krispies

1 6-ounce package semi-sweet chocolate chips
1 6-ounce package butterscotch chips

Combine sugar and syrup in a large heavy saucepan and cook over medium heat until mixture boils, stirring often. Remove from heat and mix in peanut butter. Add the cereal and stir until it is coated. Butter your fingers and press the mixture into a greased 9 x 13-inch pan. While it cools, melt the chocolate and butterscotch chips in the top of a double boiler, stirring to blend. Spread the topping over the cereal mixture and cool until firm. Cut in squares.

—Mrs. Denny Rowell, Berne, Indiana

"Church Windows" are so pretty. A wonderful treat for birthday parties or holiday time.

CHURCH WINDOWS

1 12-ounce package chocolate chips
1/2 cup butter
1 cup nuts, chopped

1 10-1/2-ounce package colored miniature marshmallows
Coconut, flaked

Melt butter and chocolate chips; cool. Add nuts and marshmallows. Divide mixture into three portions. Form into rolls about 1-1/2-inches in diameter. Roll each log in flaked coconut. Wrap and refrigerate. Slice to serve.

—Mrs. David J. Mell, Waunakee, Wisconsin

A reminder of good times around campfires, "Easy S'more Treats" will disappear in a hurry.

EASY S'MORE TREATS

1/3 cup light corn syrup
1 6-ounce package chocolate chips

1/2 teaspoon vanilla
4 cups Golden Grahams cereal
1-1/2 cup miniature marshmallows

Butter a 9 x 9 x 2-inch pan. In medium saucepan, heat syrup to boiling. Reduce heat, add chocolate chips and vanilla. Cook over low heat, stirring constantly, until chocolate is melted. Remove from heat and fold in cereal until completely coated. Fold in marshmallows. Spread in pan. Cool. Cut into bars or squares.

—Ernestine Wuthrich, Bloomfield, Iowa

Unbaked cookies, such as "Haystack Cookies" contain nutrition as well as sweet satisfaction.

HAYSTACK COOKIES

1 12-ounce package butterscotch chips
1/2 cup peanut butter (smooth or crunchy)

4 cups corn flakes
1 cup coconut

In top of double boiler, melt butterscotch chips and peanut butter until smooth. Stir frequently. In large bowl, mix corn flakes and coconut. Pour melted mixture over dry mixture and stir until cereal is coated. Drop by teaspoonfuls onto a lightly greased cookie sheet. Put in cool place to set up.

—Kaylene Coles, Age 6, Rigby, Idaho



HIGH HAT COOKIES

"High Hat Cookies"
are cute!

*1 cup chocolate chips
2 tablespoons shortening or
butter
24 to 30 vanilla wafer cookies*

*12 to 15 large marshmallows, cut
in half
24 to 30 pecan halves or cherry
halves*

Melt chocolate chips and shortening over hot water. Stir until well blended. Cool, stirring occasionally, until barely warm and quite thick. Place vanilla wafers on a sheet of waxed paper. Dip marshmallow halves, one at a time into chocolate mixture and place one on each wafer. Then put a nut or cherry half on top of the marshmallow. Set aside to cool until chocolate is firm.

—Elaine Gettson, Lissie, Texas

HONEY BOMBS

"Honey Bombs" are simple
to make; almost no adult
supervision is needed.

*2/3 cup honey
2/3 cup peanut butter*

*1 cup non-fat dry milk
2/3 cup coconut, shredded*

Mix ingredients in order given. Form into small balls. Place on cookie sheet and chill well.

—Connie Wright, Dunlap, Iowa

NORMA COOKIES

The kids in the Knobloch
family named "Norma
Cookies" after the lady
who gave them the recipe.

*1-3/4-pound almond bark candy
2 cups miniature marshmallows*

*2 cups Rice Krispies
2 cups super chunky peanut butter*

Melt bark in 9 x 13-inch pan in oven at 200°. When all of bark is melted, add remaining ingredients and mix well. Drop by teaspoonfuls on waxed paper. Allow to set. Mixture can also be spread in a 10 x 15-inch bar cookie pan and cut into squares when set.

—Debra Knobloch, Age 13, Wyoming, Illinois

ORANGE NO-BAKE COOKIES

Wendy won a Blue Ribbon
and the Grand Champion
Purple in the "Tricks for
Treats" division at the
State Fair for these "Orange
No-Bake Cookies".

*1 16-ounce box vanilla wafers,
crushed
1 6-ounce can frozen orange
juice, thawed*

*1 pound box powdered sugar
1 stick butter (1/2 cup)
Flaked coconut*

Mix all ingredients except coconut and form into balls about the size of a walnut. Roll balls in coconut or nuts and chill.

—Wendy Dee Beesley, Age 10, Gove, Kansas

P. NUTTY BUTTERSCOTCH CRUNCHIES

Candylike goodies—
"P. Nutty Butterscotch
Crunchies".

*1/2 cup peanut butter
1 6-ounce package butterscotch
chips*

*1 3-ounce can (2 cups) chow
mein noodles*

Combine peanut butter and butterscotch chips in the top of double boiler. Stir until melted. Add chow mein noodles and stir until well coated. Drop by teaspoonfuls on waxed paper and chill until firm.

—Carlton Dean Yoder, Age 9, Middlebury, Indiana

NO-BAKE PEANUT BUTTER SQUARES

Kids love to make and eat these "Peanut Butter Squares".

*1/3 pound graham crackers,
finely crushed
1 cup butter*

*1 cup peanut butter
1 pound confectioners sugar
2 cups chocolate chips*

Combine crumbs, butter, peanut butter and sugar. Work together until smooth. Press mixture into a buttered 9 x 13-inch pan. Melt chocolate chips over low heat, watching carefully so as not to burn, stirring to melt. Spread over cracker mixture. Refrigerate until firm. Cut into squares.

—Nancy O'Brien, Age 11, Arbela, Missouri

PEANUT BUTTER CHEWS

Bobbie writes, "Peanut Butter Chews" are my favorite recipe."

*1 cup peanut butter
1 cup corn syrup*

*2 cups nonfat dry milk
1-1/2 cup confectioners sugar*

Combine all ingredients and mix well. Spoon mixture into an 8 x 8-inch pan. Press out until 1/2-inch thick. Cut into pieces. Chill before serving. Or shape into 1-inch balls and roll in wheat germ.

—Bobbie Ramga, Age 13, Wapakoneta, Ohio

PEANUT CLUSTERS

When you're looking for candy, why not make some "Peanut Clusters"?

*1 12-ounce package butterscotch
chips*

*1 12-ounce package chocolate chips
1 pound Spanish peanuts*

Melt chocolate and butterscotch chips together over low heat, stirring frequently. Add peanuts; mix well. Drop by teaspoonfuls on waxed paper.

—Mrs. Grace Stickfort, Dunkerton, Iowa

PEANUT JUMBLES

The cereal adds the "crunch" to these "Peanut Jumbles".

*1/2 cup white syrup
1/2 cup sugar
2/3 cup peanut butter*

*2 cups Sugar Pops
1 cup corn flakes, crushed
1/2 cup salted peanuts*

Bring syrup and sugar to boil. Remove from heat and add remaining ingredients. Drop by teaspoonfuls on waxed paper. Cool for about 10 minutes.

—Mrs. Clay Bryan, Renville, Minnesota

HEALTH CANDY

Here's "Health Candy" for those who watch what they eat and are calorie-conscious.

*1 cup peanut butter
1 cup honey
1 teaspoon nutmeg*

*1-1/2 cup powdered milk
1-1/2 cup wheat germ
1 cup corn flakes, crushed*

To crush corn flakes, put them into a plastic bag. Crush bag with rolling pin until flakes are crumbs. Pour into a small, deep dish. Set aside. Combine the peanut butter, honey, nutmeg, powdered milk and wheat germ in a mixing bowl. Mix well. Shape mixture into 1-inch balls. Roll the candy balls in the corn flake crumbs. They're ready to eat!

—Nicky Randall, Age 8, Selby, South Dakota

PEANUT BUTTER CREAMS

"Peanut Butter Creams" are full of all good things kids love to eat.

*1/4 cup confectioners sugar
1 cup chocolate chips*

*1/2 cup sweetened condensed milk
1 cup peanut butter*

Mix all ingredients and drop by teaspoonfuls on a piece of waxed paper. Chill.

—Mrs. Leona Beatty, Havre, Montana

PEANUT BUTTER FUDGE

Try "Peanut Butter Fudge" for a new twist.

*2 cups sugar
3 tablespoons butter
1 cup evaporated milk
1 cup miniature marshmallows*

*1 teaspoon vanilla
1 12-ounce jar (1-1/2 cup)
chunky peanut butter*

Combine sugar, butter and milk in electric skillet. Set at 280°. Bring mixture to a boil and boil 5 minutes, stirring constantly. Remove from heat; add marshmallows, peanut butter and vanilla. Spread into an 8 x 8-inch pan. Cool before cutting. Yield: 2 pounds.

—Marge Wisslead, Plymouth, Illinois

5-MINUTE FUDGE

When your sweet tooth is calling, whip up some "5-Minute Fudge".

*2/3 cup evaporated milk
1-2/3 cup sugar
1-1/2 cup miniature marshmallows*

*1/2 cup nuts, chopped
1-1/2 cup semi-sweet chocolate
chips
1 teaspoon vanilla*

Put milk and sugar in large saucepan and cook over low heat until boiling. Boil 5 minutes, stirring constantly. Remove from heat and add remaining ingredients. Stir with wooden spoon until marshmallows and chocolate melt (about 1 minute). Pour into greased 8 x 8-inch pan. Let cool and cut in squares.

—Edna Jackson, Prophetstown, Illinois

CHOCOLATE BARS

"Chocolate Bars" are easy to make—just open the packages, melt, mix, press and cool.

*12 ounces chocolate chips
12 ounces butterscotch chips
1 cup peanut butter*

*10 ounces miniature marshmallows
16 ounces Spanish peanuts
1 cup Rice Krispies cereal*

In a saucepan over low heat, melt the chocolate and butterscotch chips with the peanut butter. Stir often. In a large mixing bowl, combine the marshmallows, peanuts and cereal. Pour the chocolate mixture over the ingredients in the large bowl. Stir until well combined. Press into a jelly roll pan and refrigerate. Cut into small bars.

—Vivian R. Hanson, Cushion, Wisconsin

CHOCOLATE CORNFLAKE CANDY

What an easy treat—"Chocolate Cornflake Candy".

*1 pound sweet chocolate
2 squares bitter chocolate*

4 cups cornflakes

Combine chocolates and melt. Gently fold in cornflakes to coat. Drop by teaspoonfuls on cookie sheet or waxed paper and let cool until firm.

—Mrs. Kenneth Mueller, Millstadt, Illinois

Kids of all ages will love making "Chocolate Pretzel Candy".

CHOCOLATE PRETZEL CANDY

1 12-ounce package semi-sweet chocolate chips 2 cups broken slim pretzel sticks
2 tablespoons butter 3 cups miniature marshmallows

In a large skillet, melt chocolate chips and butter over *low* heat. Watch carefully, stir often. Remove from heat, add pretzels and marshmallows; mix thoroughly. Press into a greased 9 x 9-inch pan, or drop by teaspoonfuls onto waxed paper. Chill until firm.

—Mrs. Dennis Loomis, Watertown, Wisconsin

CHOCO CARAMEL TOP HATS

1 14-ounce package caramels 2 cups walnuts
1/4 cup whipping cream 6 ounces chocolate chips

"Choco Caramel Top Hats" make a wonderful home-made gift candy.

Unwrap caramels and combine with cream in top of double boiler. Heat over simmering water about an hour, stir until smooth. Break walnuts coarsely and stir in. Drop by teaspoonfuls on buttered cookie sheet. Let stand until firm. Meanwhile, heat chocolate chips over hot water until melted. Spread on top of caramels. Let stand until firm.

—Sharon Gommel, Malta, Illinois

CARAMEL NUGGETS

36 caramels 1 cup coconut
4 tablespoons milk 1 cup chopped nuts
1 cup Rice Krispies

"Caramel Nuggets" are a great combination of several good things to eat!

Melt caramels and milk in top of double boiler. Add Rice Krispies, coconut and nuts. Mix well, form into 1-inch balls. Roll in confectioners sugar.

—Mrs. Emden Poos, Holyoke, Colorado

MOLASSES TAFFY

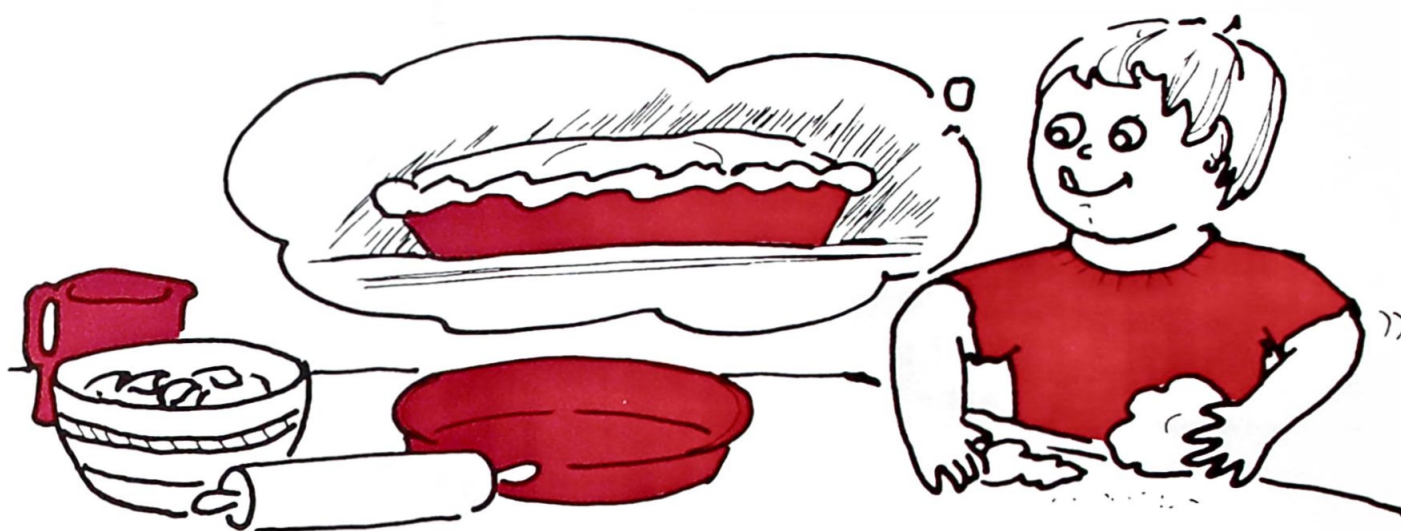
2 cups sugar 2 teaspoons vinegar
1 cup light molasses 2 tablespoons butter
1/3 cup water 1/2 teaspoon soda

Here's a blue-ribbon "Molasses Taffy" recipe.



Butter sides of heavy 2-quart saucepan. In it, combine sugar, molasses and the water. Heat slowly, stirring constantly until sugar dissolves. Bring to boil, add vinegar. Cook to light crack stage (268°). If you do not have a candy thermometer, use the cold water test: Drop syrup into about 1/4 cup cold water in a saucer. Syrup should separate into threads which are hard but not brittle. Remove from heat and add butter. Sift in soda, stir just to mix. Turn out (don't scrape pan) onto buttered platter or shallow pan. Pull taffy while it is as warm as you can handle. Use only fingertips to pull. To prevent candy from sticking, coat fingertips lightly with soft butter. When candy is light taffy color and hard to pull, cut into fourths. Pull each fourth into a long strand, about 1/2 inch thick, and twist. With buttered kitchen shears, quickly snip taffy into bite-size pieces. Wrap each in waxed paper or clear plastic wrap. Yield: about 1-1/4 pounds.

—Mrs. Joe F. Frantz, Claypool, Indiana



Pies

FUDGE PIE

"Fudge Pie" is a chewy, moist one-pan dessert that kids will love to stir up.

- | | |
|--|-----------------------------------|
| <i>1 square unsweetened baking chocolate</i> | <i>2 eggs</i> |
| <i>1/2 cup butter</i> | <i>1 cup flour</i> |
| <i>1 cup sugar</i> | <i>1 teaspoon vanilla</i> |
| | <i>Whipped cream or ice cream</i> |

Preheat oven to 350°. In a saucepan melt the butter and chocolate. Remove from heat. Into the same pan, add the sugar to the chocolate mixture, stir well. Then add the eggs and vanilla, beat well. Stir in the flour and blend. Pour into a buttered 9 or 10-inch pie plate and bake for 20 to 25 minutes. Do not overbake! Serve with whipped cream or ice cream.

—Mrs. Chauncey Shepard, Independence, Kansas

BORDEN'S PIE

"Borden's Pie" is an unusual recipe we are sure you will want to try.

- | | |
|---|----------------------------|
| <i>1 can sweetened condensed milk (15 ounces)</i> | <i>1 cup nuts, chopped</i> |
| <i>12 graham crackers, crushed</i> | <i>3 eggs, well beaten</i> |
| | <i>1 cup sugar</i> |

Preheat oven to 325°. Caramelize the can of sweetened condensed milk (*not evaporated milk*) by placing unopened can in a pan and covering with water. Boil slowly for 3 hours, keeping can of milk well covered with water. Cool. Combine the crackers, nuts, eggs and sugar and spread evenly into a pie tin or 8 x 8-inch pan. Bake for 25 minutes. Cool. Pour caramelized milk over graham cracker crust and refrigerate for several hours. Serve with whipped cream or ice cream.

—Ron Lingenfelter, Plainview, Nebraska

STRAWBERRY PARFAIT PIE

Cookie Crust:

*2/3 stick butter, softened
1/4 cup powdered sugar
1/2 teaspoon vanilla*

*1 cup flour
1/8 teaspoon salt*

Strawberry Filling:

*1 cup hot water
1 3-ounce package strawberry
gelatin*

*1 10-ounce package frozen
strawberries
1 pint vanilla ice cream*

**"Strawberry Parfait Pie"—
so pretty to look at, so good
to eat!**

Preheat oven to 400°. Combine the butter, sugar and vanilla. Add flour and salt. Mix well. Press dough into a 9 or 10-inch pie plate. Using a fork, poke holes into crust. Bake for 10 to 12 minutes or until lightly browned. Cool. Filling: Heat water to almost boiling. Stir in gelatin. Add frozen berries and stir until strawberries are separated. Cut until ice cream is well blended. Spoon into pie shell. Cover and chill in refrigerator until set. Garnish with whipped cream, if desired.

—Beth Kirchhoff, Age 11, Gibbon, Minnesota

COCONUT PIE

*2/3 cup sugar
1/2 cup flour
1 cup coconut
6 tablespoons butter, melted*

*5 eggs
1 teaspoon vanilla
2 cups milk*

**Stir up this quick "Coconut
Pie". Makes its own crust.**

Preheat oven to 350°. If you have an electric blender, now is the time to use this recipe. If you do not have a blender, a hand beater will work just as well. Pour all ingredients into a bowl (or electric blender pitcher) and beat until well blended. Pour into a 10-inch buttered pie tin. Bake for 1 hour. This pie makes its own crust.

—Rhonda Schoenfelder, White Lake, South Dakota

ESP PIZZA (EXTRA SPECIAL PIZZA)

Crust:

*2 cups flour
2 teaspoons baking powder
1 teaspoon salt*

*1/4 cup shortening
2/3 cup milk*

Topping:

*1/2 cup brown sugar
1/2 cup flour*

1/4 cup butter

Filling:

*1 pound can peaches, sliced
drained*

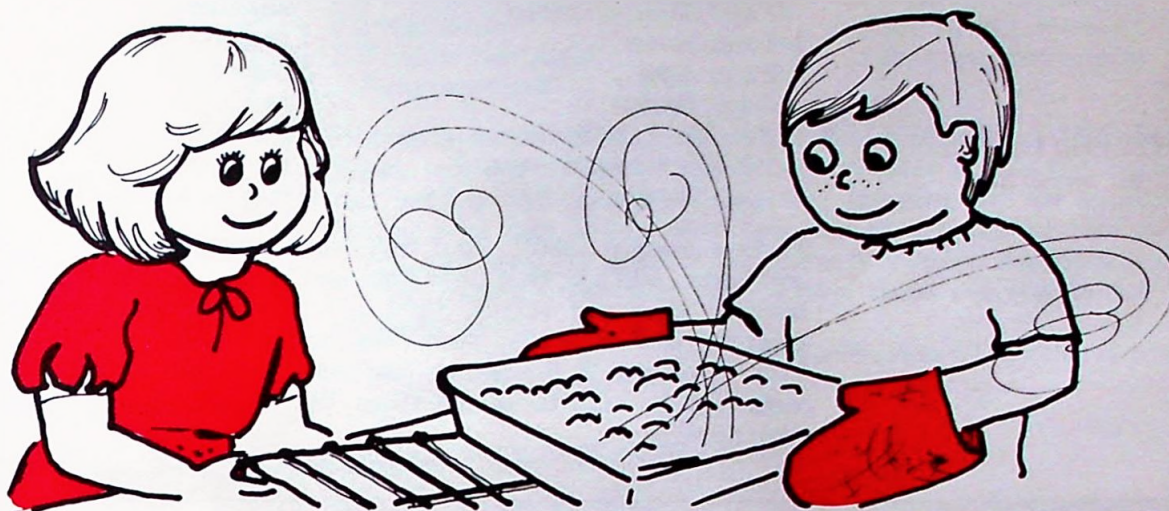
*1 pound can bing cherries, drained
2 cups cheddar cheese, grated*

**This fruit pizza is truly
"Extra Special Pizza".
Combine various colors in
the fruit for a picture-
pretty dessert.**



Preheat oven to 375°. Thoroughly grease two 9 or 10-inch pie pans or 1 large pizza pan. Combine flour, baking powder and salt. Cut in shortening. Add milk to make a soft dough. Knead lightly. Press into pans so that crust will be as thin as possible. Cover crust with drained peaches and cherries, attractively alternating fruit into sections or circles. Sprinkle cheese over fruit. Then cover with topping which you have combined and blended until crumbly. Bake for 25 minutes. Cut into wedges. Serve either warm or cold. Top with whipped cream or ice cream if desired. Other fruit combinations may be used.

—Shirley J. Anderson, Balaton, Minnesota



Special Desserts

FRUIT COCKTAIL TORTE

"Fruit Cocktail Torte" is such a good recipe, for the ingredients are ones that are most always in Mom's cupboard.

*1 cup dried bread crumbs
1/4 cup brown sugar, packed
1 teaspoon cinnamon
1/3 cup butter, melted*

*2 cups milk
1 3-1/2-ounce package instant
vanilla pudding
1 cup fruit cocktail, drained*

Blend bread crumbs, brown sugar, cinnamon and butter. Press half of mixture in bottom of 8 x 8 x 2-inch pan. Mix pudding and milk according to package directions. Fold in drained fruit cocktail. Pour over crumbs in pan. Top with remaining crumbs. Refrigerate several hours. Cut into squares and garnish with whipped cream. Makes 6 to 9 servings. Note: Either cooked or instant pudding may be used, depending on the age of the cook.

—Becky Humphrey, Salem, Ohio

FOUR-LAYER CAKE

This "4-Layer Cake" is absolutely mouth-watering. Your family and friends will declare it the best torte they have ever tasted.

*1/2 cup butter, melted
1 cup flour
1/2 cup nuts
1 cup powdered sugar
1 8-ounce package creamed
cheese, softened*

*Large container Cool Whip
3 small packages instant pudding
(your favorite flavor)
3 cups milk
Nuts, chopped*

1st Layer: Stir together butter, flour and 1/2 cup nuts and pat in the bottom of a 9 x 13-inch pan. Bake at 400° for 15 minutes. Let cool. 2nd Layer: Beat sugar, creamed cheese and *half* of the Cool Whip and spread on top of first layer. 3rd Layer: Prepare the pudding according to package directions using 3 cups milk. Spread on top of second layer. 4th Layer: Spread the remaining Cool Whip over pudding and sprinkle with nuts.

—Mrs. Gerald Price, Kirklin, Indiana

DAIRY COCKTAIL LOAF

"Dairy Cocktail Loaf" is a good fruit bread that you must try!

*1/4 cup scalded milk
1 cup dates, chopped
1/4 cup butter
1/2 cup sugar
1 egg, beaten
1/2 cup fruit cocktail juice
1 8-ounce carton yogurt,
any flavor*

*1 cup heavy cream, whipped,
sweetened
1 teaspoon soda
3 cups flour
1/2 teaspoon salt
1 8-ounce can fruit cocktail,
drained
1 cup nuts, chopped*

Preheat oven to 350°. Pour milk over dates. Set aside. Cream butter and sugar, add egg; beat until light and fluffy. Gradually stir in the fruit cocktail juice and yogurt. Fold in whipped cream. Add soda to date mixture, add to batter. Add flour and salt. Stir in fruit cocktail and nuts. Pour into 2, 5 x 9-inch loaf pans. Bake for 45 minutes. Place on wire rack to cool for about 10 to 15 minutes. Carefully remove from pan, cool.

—Norma Jennings, Columbus Junction, Iowa

KRIS' STRAWBERRY FLUFF

"Kris' Strawberry Fluff" is a take-off of the old recipe called "trifle".

*1 loaf of orange chiffon cake or
pound cake
1 can vanilla pudding**

*2 10-ounce cartons sliced frozen
strawberries, thawed
1/2 pint whipping cream*

Use glass bowl. Cut cake in 1/2-inch slices. Fit one layer of cake into bowl. Cover with one carton of strawberries, including juice. Spread half the pudding over strawberries. Repeat layers with remaining ingredients. Whip cream and spread over top of dessert. Refrigerate several hours. *Note: 1 large package of pudding may be prepared and used.

—Marge Wisslead, Plymouth, Illinois

PEACH COBBLER

Try "Peach Cobbler" for a good old-fashioned dessert!

*2 cups peaches, sliced
(fresh or canned)
1-1/2 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup sugar*

*1/4 cup shortening
1 egg
1/3 cup milk
1 tablespoon tapioca
1 tablespoon lemon juice
2 tablespoons butter, melted*



Preheat oven to 375°. Sift flour, baking powder, salt and sugar together. Cut shortening into dry ingredients using a pastry blender or fork. Beat egg and milk together and add to flour mixture. Stir until damp. Pour peaches into a buttered 9 x 9-inch baking pan. Sprinkle with tapioca, then lemon juice and melted butter. Drop batter in 6 mounds on top of peaches. Bake for 30 minutes. Serve warm with rich cream. Note: Cherries or blueberries may be used instead of peaches.

—Anita Sue Yoder, Age 12, Middlebury, Indiana

APPLE CRISP

“Apple Crisp”—so easy to make! This is a good recipe to use, substituting the variety of fresh fruits in season.

3/4 cup quick-cooking rolled oats 1/2 teaspoon cinnamon
1/2 cup flour 1/2 cup butter, melted
3/4 cup brown sugar 3 to 4 cups tart apples
1/8 teaspoon salt

Preheat oven to 350°. Lightly butter 8-inch round pan. Mix oats, flour, sugar, salt and cinnamon. Add melted butter to oatmeal mixture and mix with a fork until well blended. Mixture will be crumbly. Peel apples, slice thin and place in pan. Spread oatmeal mixture on top of apples and bake for about 35 minutes. Variation: Apricots, peaches or rhubarb may be substituted for apples. Serve warm with rich milk or whipped cream.

—Anita Yoder, Age 12, Middlebury, Indiana

CHEESECAKE FOR KIDS

“Cheesecake for Kids” is a pie that will make the family sit back in admiration when you make it and present it at dinner time. So pretty, and oh, so good!

Graham Cracker Pie Shell: *3 tablespoons light brown sugar*
1 cup graham cracker crumbs 3 tablespoons butter, melted

Filling:

1 package vanilla Whip and Chill Blueberry, cherry or strawberry
1 8-ounce package cream pie filling
cheese, softened Cool Whip or whipped cream
1/2 cup sugar Maraschino cherry

Mix the pie shell ingredients and press into a 9-inch pie pan. Chill, freeze or bake before filling. To bake, place in a 350° oven and bake for 10 minutes. Prepare Whip and Chill according to package directions. Blend cream cheese and sugar with mixer. Blend into Whip and Chill. Pour into the graham cracker crust. Top with pie filling. Serve with Cool Whip or whipped cream; top with maraschino cherry.

—Mrs. Loren Heger, Dundee, Minnesota

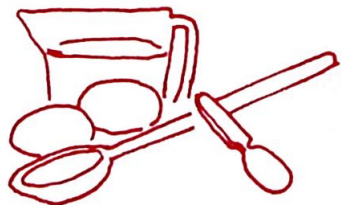
PECAN WAFFLES ALA MODE

It's fun to get out the waffle iron to make this tasty treat. “Pecan Waffles Ala Mode” are truly very special.

1 4-ounce package chocolate 2 eggs, separated
pudding and pie filling mix 1/2 cup milk
1/4 cup sugar 1/2 cup butter, melted
1 cup flour 1 cup pecans, chopped
1 teaspoon baking powder Vanilla ice cream
1/2 teaspoon salt

Get out the waffle iron. In a large bowl, sift together the pudding mix, sugar, flour, baking powder and salt. Separate the eggs. Beat the yolks and add the milk to them. Stir the egg yolk mixture and the melted butter into the dry ingredients. Stir in the pecans. Plug in the waffle iron to heat. In a clean bowl, beat the egg whites until stiff. Fold them into the batter. For ease in pouring onto the waffle iron, put the batter into water pitcher. Pour the batter onto the waffle iron, spreading the batter to about 1-inch from the edge. Cover and bake until no steam escapes from the iron. Lift gently to see if nicely browned. Serve at once with vanilla ice cream.

—Mrs. Otto Stank, Pound, Wisconsin



RASPBERRY CREAM DESSERT

"Raspberry Cream Dessert"
contains ice cream.

*1 3-ounce raspberry gelatin 1 10-ounce package frozen
1 cup hot water raspberries, unthawed
1/2 pint vanilla ice cream, softened*

Dissolve gelatin in hot water. Add unthawed raspberries. Stir until berries are separated and juice is thawed. Add ice cream and stir until mixture is well blended. Pour into individual molds, a ring mold or a fancy crystal bowl. Refrigerate until mixture is firm. Serves 6.

—Clara Griffith, Memphis, Tennessee

FRIED BANANAS

"Fried Bananas"—great for
breakfast!

*2 ripe bananas 1 tablespoon brown sugar
2 tablespoons butter*

Melt butter in small pan over low heat. Cut bananas in quarters, lengthwise. Fry in melted butter until light brown. Sprinkle with brown sugar and serve.

—Sheela Rashein, Age 10, Prairie Du Sac, Wisconsin

BANANA BOATS

This Brownie Scout recipe
can be varied in so many
ways. Try "Banana Boats"
with angel food cake, or
substitute peanut butter
for the marshmallows.

*4 medium sized bananas 8 large marshmallows
2 small Hershey candy bars 4 squares of aluminum foil*

Slice each banana in half, lengthwise. Place one banana on each square of foil. Top each banana with four small squares of candy and two marshmallows. Heat in a 400° oven or a rack over hot coals outdoors for about 8 minutes or until chocolate and marshmallows melt. Variation: Begin with a slice of angel food cake and continue as directed.

—Tami Nicol, Milford Center, Ohio



MAPLE MILK SHAKE: Combine 1/4 cup pure maple syrup and 2 cups cold milk in a mixer or blender. Serve in chilled, tall glasses; top with scoops of butter pecan ice cream. Makes 2 servings of refreshing, delicious ice cream drink.

FRUIT RIPPLE ICE CREAM: Fill a refrigerator tray with softened vanilla ice cream. Cut wavy channels into the ice cream and fill with strained or finely chopped fruit. Freeze until firm. This is a wonderful way to use up bits of leftover fruit or baby food fruit.



Puddings and Toppings

CHOCOLATE PUDDING

Chocolate lover's delight, "Chocolate Pudding"! You can please young and old alike with this dessert.

*1/2 cup cocoa
1-1/4 cup sugar
1/3 cup cornstarch
1/4 teaspoon salt*

*3 cups milk
3 tablespoons butter
1-1/2 teaspoon vanilla*

Mix cocoa, sugar, salt and cornstarch in saucepan. Gradually stir in milk. Cook over medium heat, stirring constantly, until thick. Stir in butter and vanilla. Serve with whipped cream.

—Kelly Smarsh, Parsons, Kansas

UPSIDE DOWN BREAD PUDDING

This "Upside Down Bread Pudding" is made in a double boiler. No hot oven to worry about.

*3/4 cup brown sugar
1/2 cup raisins
4 thick slices of bread, buttered
2 cups milk*

*2 eggs, slightly beaten
Pinch of salt
1 teaspoon vanilla*

Butter or oil the top section of a double boiler. Combine the sugar and raisins in it. Cut the bread into 1-inch cubes; combine with milk, eggs, salt and vanilla. Pour over the sugar and raisins, but do not stir. Pour water into the bottom of the double boiler to within an inch of the top section. Bring water to almost boiling point, place top section over bottom, cover and cook over medium heat for about 1 hour. Check for doneness by inserting knife into center of pudding. If knife comes out clean, pudding is done. Invert pudding into a shallow bowl. Serve warm.

—Sara Tatham, Plymouth, New Hampshire

CARAMEL FONDUE

"Caramel Fondue"—the great, easy way to entertain! The crowd will love it as they gather 'round the fondue pot.

*1/2 cup butter
2 cups brown sugar
1 cup light corn syrup*

*2 tablespoons water
15-ounce can sweetened condensed milk
1 teaspoon vanilla*

Melt butter in fondue pot. A saucepan on top of stove burner will work, too. Stir in sugar, corn syrup and 2 tablespoons water. Bring to boil. Stir in milk, simmer, stirring constantly till mixture reaches thread stage (230°). Add vanilla. Place over fondue burner. Dip in apples, marshmallows, pineapple, popcorn or mandarin oranges.

—Sharon Gommel, Malta, Illinois

FUDGE ICE CREAM TOPPING

Stir up a jar of "Fudge Ice Cream Topping" and store it in the refrigerator—ready for a quick snack for your sweet tooth.

*1/2 cup peanut butter, chunk or creamy style
1/2 cup Karo light corn syrup*

1/2 cup Bosco chocolate flavored syrup

Stir together. Serve over ice cream.

—Carlton Dean Yoder, Age 9, Middlebury, Indiana

1-2-3 FUDGE SAUCE

Here's "1-2-3 Fudge Sauce". Have the ice cream ready!

*1 large can evaporated milk
2 cups sugar*

*3 squares unsweetened chocolate
1 teaspoon vanilla*

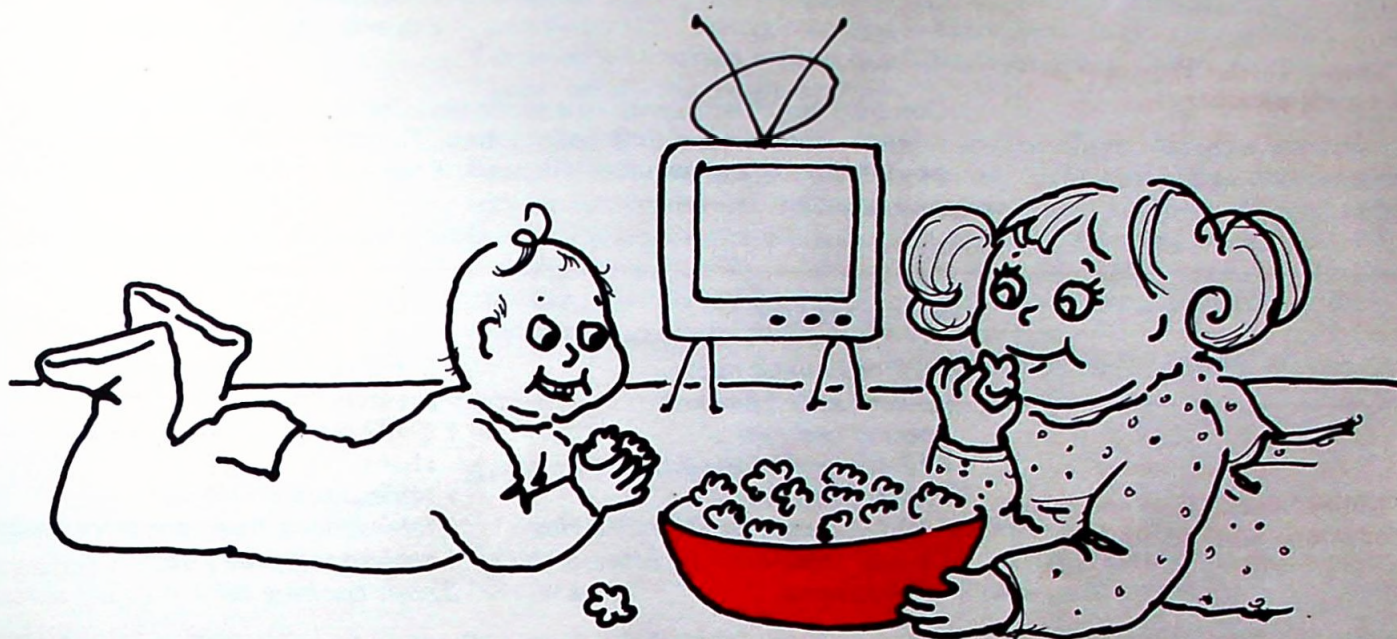
Combine milk, sugar and chocolate in saucepan. Set pan on burner and turn heat to low. When sauce starts to boil, cook for 15 minutes. Stir sauce with a wooden spoon every 2 to 3 minutes. After 15 minutes, remove from stove; add vanilla. Beat sauce with egg beater until smooth.

—Mrs. Karen Weigand, Allenton, Wisconsin

PEANUT BUTTER-HONEY TOPPING: Mix 1/2 cup peanut butter with 1/2 cup honey. Spoon over vanilla-chocolate ripple ice cream. Top with whipped cream and a few chopped peanuts.



FUNNY FACE DESSERT: Prepare one package instant vanilla pudding mix. Pour into four round dessert dishes. Chill. Just before serving sprinkle chocolate wafer crumbs around half the edge, to represent hair. Make a mouth of maraschino cherry and use raisins for nose and eyes. Everyone will gobble up your "Funny Face" dessert.



Snacks

Let your crowd tear off bite-size pieces of "Gooney Popcorn" at your next party.

GOOEY POPCORN

1 16-ounce package large marshmallows
1/2 cup butter

2 cups pecans, chopped
1-2/3 cup popcorn, unpopped
Salt

In the top of a double boiler, melt marshmallows and butter, stirring occasionally until smooth. Pop the popcorn and place in a large roaster. Salt to taste, and shake pecans over the popcorn. Pour marshmallow mixture over the popcorn, stirring until all popcorn is coated. Cool slightly before serving. Break off bite size pieces.

—Penny LaGrow, Cherokee, Oklahoma

It's great to have a tin of "Oven Caramel Corn" for the family to munch on. It also makes a fun gift. Wrap it in plastic wrap and tie it with a bright ribbon.

OVEN CARAMEL CORN

3-3/4 quarts (15 cups) popcorn, popped
1 cup brown sugar
1/2 cup butter

1/4 cup light corn syrup
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon vanilla

Preheat oven to 250°. Mom will help you pop the popcorn—it takes a lot! Put the popped corn in two large baking pans. Mix the brown sugar, butter, corn syrup and salt in a saucepan. Cook and stir over medium heat until it bubbles around the edge. Cook 5 more minutes. Take the pan off the heat. Stir in the baking soda and vanilla. Pour equal amounts of the sauce over each pan of popcorn. Stir until popcorn is well coated. Bake the caramel corn 1 hour, but stir it every 15 minutes. Remove from oven and cool. Store in tightly covered container.

—Ruth Schlaback, Age 14, Sugarcreek, Ohio

PEANUT BUTTER POPCORN

"Peanut Butter Popcorn" is a crowd-pleaser.

*1/2 cup sugar
1/2 cup corn syrup
1/2 cup peanut butter*

*1 teaspoon vanilla
2 quarts popcorn, popped*

Combine sugar and syrup in a saucepan. Cook, stirring constantly, until mixture comes to a full rolling boil. Remove from heat and stir in peanut butter and vanilla. Mix well. Pour over popcorn and stir until well coated.

—Becky McCann, Age 11, Ames, Iowa

SUPER SNACK

"Super Snack" is so good for young and old alike.

*2 pounds mixed nuts
1 pound salted peanuts
1 pound cashews
1 12-ounce package bite-sized Shredded Wheat
1 10-1/2-ounce package Cheerios
1 6-1/2-ounce package bite-sized rice squares*

*1 5-1/2-ounce package bite-sized pretzels
1 5-1/2-ounce package pretzel sticks
1 tablespoon onion salt
2 tablespoons Worcestershire sauce
1 tablespoon celery salt
2 cups cooking oil*

Preheat oven to 250°. Mix all ingredients in large roasting pan. Bake 2 hours, stirring every 15 minutes.

—Mrs. Ellis Sollenberger, New Enterprise, Pennsylvania

NUTTY STIX

Try these "Nutty Stix". They are so satisfying and not too sweet.

*1 loaf sandwich bread
16 ounces peanut butter*

*3/4 cup oil
Crushed corn flakes*

Preheat oven to 200°. Remove crusts from each slice of bread and cut into 4 stix. Lay on slightly greased cookie sheet and bake for 2 hours. In a saucepan, melt the peanut butter and oil. Dip stix into this mixture. Then roll in corn flakes. Place on clean cookie sheet or waxed paper to set up. These freeze well.

—Mrs. Weir Gross, Jr., Clearwater, Kansas

BREAD STICKS

Kids love to shape these chewy, delicious "Bread Sticks".

*1-1/2 cup warm water
1 package dry granular yeast
1 tablespoon salt*

*1 tablespoon sugar
4-1/4 cups flour
1 egg*

Mix together in a large bowl. Roll pieces of dough into logs about 1/2-inch thick and 4-inches long. Place on greased cookie sheet. Brush tops with beaten egg. Sprinkle with salt. Bake at 425° for 12 to 15 minutes.

—Gregory Coles, Rigby, Idaho

POPSICLES

It's so easy to make homemade "Popsicles" that we'll bet you've forgotten about them.

*1 6-ounce package Jell-O, any flavor
1 package Kool Aid, same flavor as Jell-O*

*1 cup sugar
2 cups boiling water
2 cups cold water*

Stir Jell-O, Kool Aid and sugar into boiling water. (If using pre-sweetened Kool Aid, omit the sugar.) Add cold water and stir well. Pour into popsicle containers or ice cube trays.

—Lori Thacker, Age 12, Winfield, Iowa

COOL FUDGE CUPS

Moms will love having "Cool Fudge Cups" in the freezer for that quick treat.

2 3-ounce boxes instant chocolate pudding
4 cups milk
1 quart vanilla ice cream, softened
3 tablespoons malt powder
Taffy apple sticks (about 16)
Cupcake liners, foil preferred

Line about 16 cupcake tins with cupcake liners. Remove ice cream from freezer, unwrap and place in a bowl, cutting into large chunks and stirring until softened. In a separate bowl, beat the pudding and milk for 2 minutes. Stir in the ice cream and malt powder. Blend well. Fill cupcake liners using a soup ladle or a 1/2 cup measure. Freeze partially; insert stick in middle of each cup. Freeze completely. Wrap individually in plastic wrap, seal with a twistie.

—Jan Mullarkey, New London, Wisconsin

SNOW ICE CREAM

Know the kids will be waiting for the first big snowfall to make "Snow Ice Cream".

1 small pail clean snow
1 egg
1/2 cup sugar
Pinch salt
1 teaspoon vanilla
2 cups milk

In a large bowl, beat egg slightly. Add sugar, salt, vanilla and milk. Mix well. Stir in the snow until the mixture becomes as thick as desired. Eat the ice cream at once as it melts quickly.

—Mrs. Leo Kuiper, Archer, Iowa

FINGER JELLO

Have a friend over and make "Finger Jello". It's sort of like soft gumdrops.

5 envelopes unflavored Knox gelatin
2 large packages gelatin, any flavor
2-1/2 cups cold water
1 cup sugar
2 cups hot water
1 cup cold water

Soften the Knox gelatin in the 2-1/2 cups cold water. Combine the gelatin, sugar and hot water. Bring to a boil, add the Knox gelatin mixture, stirring to dissolve. Remove from heat. Add the 1 cup cold water. Pour into a 9 x 13-inch pan. Cover and chill in refrigerator. When set, cut into bite sized squares.

—Del Faye Syverud, Ramona, South Dakota

GRANNYOLA

"Grannyola" is so nutritious. Plus, it's inexpensive to make and wonderful to have on hand for breakfast or an after-school snack.

12 cups quick oats
2 cups flour
3 cups brown sugar
1 cup shredded coconut
1 pound butter, melted
Sesame seeds, optional
Nuts, optional
Raisins, optional

Preheat oven to 225°. In a large mixing bowl combine the oats, flour, sugar and coconut. Pour the melted butter over the dry ingredients and stir until well blended. Spread on four cookie sheets. Bake for 1 hour. Stir with pancake turner, return to oven and bake another hour or less if mixture is getting too brown. Stir and cool. The optional ingredients may be added after baking, or when eating the Grannyola. Store in large airtight containers. Yield: About 1 gallon.

—Mrs. Frances D. Goode, Blakesburg, Iowa



Beverages

"Instant Cocoa Mix" is so good to have in the house.

INSTANT COCOA MIX

*1 3-quart box powdered milk
1 cup cocoa*

*2-1/2 cups sugar
Dash salt*

Mix together in a large bowl. Store in tightly sealed container. To make cocoa; use 1/4 cup cocoa mix to a coffee size cup. Add hot water. Stir well.

—Mrs. Ryno Olson, Muscatine, Iowa

"Lemon Orange Crush" is such a refreshing summer drink.

LEMON ORANGE CRUSH

*1 6-ounce can frozen orange juice 3/4 cup sugar
2 6-ounce cans frozen lemonade 1 16-ounce bottle 7-Up soda*

Mix the orange juice, lemonade and sugar together. Pour into a gallon container. Fill container full of water. Refrigerate. Just before serving, add the 7-Up.

—Mrs. Curtis Sykora, Windom, Minnesota

Even the smallest child will have fun watching the sun cook "Spiced Solar Tea". Let them shake the jar a time or two in the process. The tasting is fun, too.

SPICED SOLAR TEA

*3/4 cup sugar
3 tablespoons orange drink powder
1 tablespoon dry lemonade mix*

*3 quarts cold water
2 teaspoons whole cloves
2-inch stick cinnamon
8 tea bags*

Dissolve sugar, orange drink powder, and lemonade mix into the water. Pour into a 4-quart jar or two 2-quart jars. Tie spices in cheesecloth bag. Add to jar along with tea bags. (If using two jars, divide spices evenly among 2 cheesecloth bags. Add 1 spice bag and 4 tea bags to each jar.) Cover. Let stand in full sun 2 to 3 hours or until desired strength is reached. Shake jar once or twice. Remove spice and tea bags. Refrigerate, covered.

—Mrs. Richard E. Syferd, Lake Waccamaw, North Carolina



Craft Projects From Natural Objects

COUNTRY CHILDREN have a special advantage when it comes to making craft items. Lots of things found in nature, particularly in rural areas, can easily be used to make attractive decorations, unusual toys and so on.

The projects on these two pages all start with things you'll find outdoors, and they need just a few other materials to complete.

So when outdoors, start hunting for the materials you'll need. Perhaps while you're looking, you'll find other interesting objects that can be used in craft ideas of your own.

Perfect for Fall— A Pinecone Turkey

*By Mrs. John D. Oster
Hazen, North Dakota*

PINECONE turkeys make clever decorations for your Thanksgiving table or for anytime during autumn. Why not make several to arrange in a centerpiece or make one for each person's place at the table.

Here's what you'll need:

*Large pinecone
4-5 colorful feathers
2-3 chenille stems
Glue*

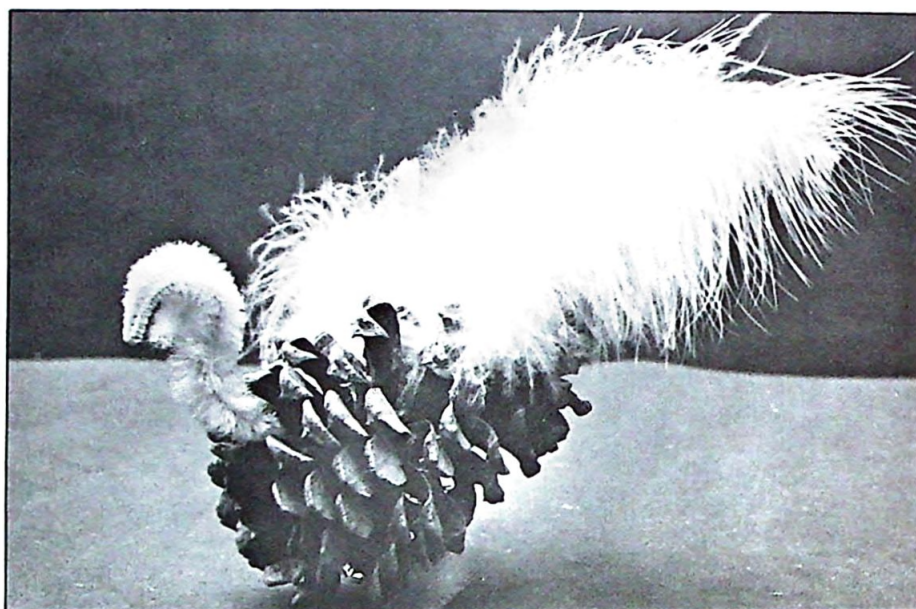
Here's what you do:

Lay the pinecone on its side. Glue the feathers to the pinecone in between the petals near the narrow end.

Glue two bumps of chenille side by side and shape like the letter "S" to form the neck, head and beak of the turkey. Glue just above the first layer of petals at the wide end of the pinecone. Add a small piece of chenille in a different color just below the head for the turkey's wattle.

A piece of chenille twisted into a circle can be glued to the side of the cone, about a third of the way up, for the feet.

Orange and yellow chenille and feathers make pretty fall colors, but any colors may be used.



Large pinecone can be made into a turkey to decorate your Thanksgiving table. Directions at left.

Quick and Easy Nature Bookmark

*By Sonja Buzzi
Higganum, Connecticut*

PRESERVE a piece of nature in a bookmark to keep your place in your favorite storybook or make several—one for each of your schoolbooks. Friends who like to read will enjoy receiving them as gifts, too.

Here's what you'll need:

*Two 2 by 5-in. pieces self-adhesive plastic
Leaves, ferns, flowers or other flat nature items*

Here's what you do:

Peel paper off one piece of plastic. Place sticky side up on

flat surface. Arrange nature items attractively and carefully on plastic. Decide how you want to arrange them before placing them on the plastic, because they may be difficult to remove once they are stuck to the plastic.

Remove paper from second piece of plastic. Carefully place sticky sides of both pieces together, matching edges. Rub the plastic gently with the side of your hand to get the bubbles out.

You may want to cut the plastic slightly larger or smaller than suggested here, before removing the paper, depending on the size of the material you want to place between the two layers.

Create Clever Corncob Doll

By Lisa Haag, Age 10
Pipestone, Minnesota

THESE corncob dolls make nice decorations and they're also fun to give to someone in the hospital.

When you've finished the doll, print or type the following verse on a small piece of paper and place it in the doll's hands:

*You think you got troubles.
Look at me, I've been picked,
Schucked and shelled, but, Baby,
Look at me now.*

Here's what you'll need:

Clean corncob, about 5 in. long
2-1/2 by 5 in. piece cotton material
Yarn
5-in. pipe cleaner
Felt
5-1/2-in. square burlap
2-in. square cardboard



Movable eyes
Kernel of corn
Small piece fake fur or cotton ball
Small piece of paper

Here's what you do:

Wrap the cotton material around the bottom 2-1/2 in. of

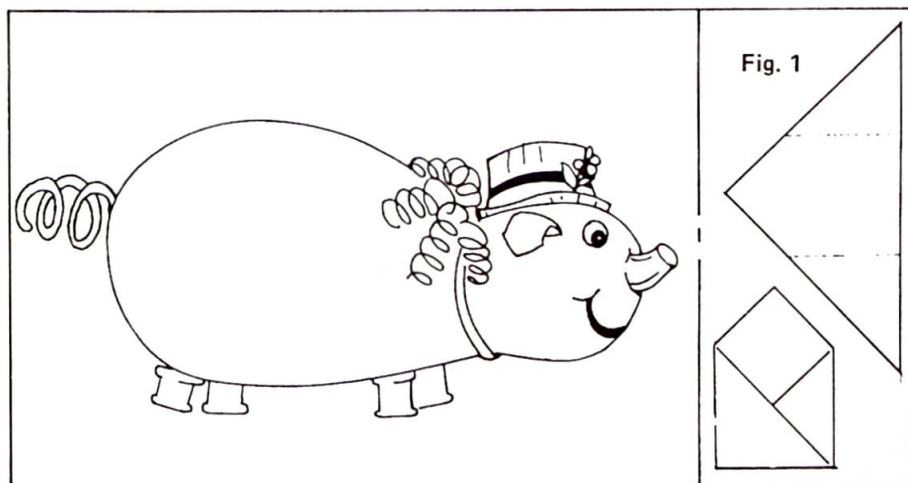
the cob for a skirt. Wrap a piece of yarn twice around the top of the skirt and tie it in a bow for a belt.

Glue middle part of pipe cleaner to back of cob and bring ends around to front for arms. Cut two hands of felt using the pattern on page 82 and tie onto arms with thread.

Cut both pieces of the hat pattern from burlap. Wrap rectangular piece around top 1/4 to 1/2 in. of cob. Glue ends together where they meet in back. Press corners in and glue shut at the top to form a pointed hat. Slip the brim piece over the hat and tie with yarn where the hat and brim meet.

Glue the eyes in place and add the corn kernel for the nose. Glue on the fur or a piece of the cotton ball for a beard.

Cut the feet from felt and cardboard according to pattern. Glue felt and cardboard together, and glue the feet to the bottom of the cob, felt side up. Glue verse to doll's hands.



Butternut Squash Makes Perky Pig

By Mrs. Glenn Bruns
Kent, Illinois

SQUASH grow in a variety of shapes. Pick out a butternut squash from your garden for this pig. And, while you're out there you might get ideas for other animals to be made from squash shapes.

Here's what you'll need:

Butternut squash (with stem)
Movable eyes
Red glitter
5 push pins
Paper nut cup
4-in. square orange felt
2 thumb tacks
3 to 4-in. orange pipe cleaner
Curly ribbon Glue

Here's what you do:

Glue eyes above and to each side of stem. Leave stem on for pig's snout. With glue, draw a mouth below snout and sprinkle with red glitter. Decorate the nut cup for a hat and glue it to the pig's head.

Cut the felt square in half diagonally. Fold opposite corners of each triangle toward center and overlap to form a piece the shape of a house. (See Fig. 1) These are the pig's ears and can be attached using the thumb-tacks.

Use four push pins for feet, sticking two at each end of the squash. Curl a piece of pipe cleaner around the remaining push pin and attach it to the squash for a tail. Pull one end of the pipe cleaner away from the push pin in a curlycue.

Tie the curly ribbon around the pig's neck for a cute bow. Now your perky pig is ready to decorate your harvest table.

Boy, Have We Got Hang-Ups!

WE'VE GOT hang-ups, but they aren't the problem kind. Our hang-ups can all be hung on your walls. They are all attractive plaques or banners, and the directions for making them are given here.

These plaques and banners are made from a variety of materials. Some are quick and easy to make, others are a little more difficult. Pick the one that suits your taste, or try them all. They will all look nice in your home, and they make great gifts.

Plaque Has Decoupage Look

By Jacob A. Schrock
Topeka, Indiana

popular decoupage.

PRESERVE a pretty picture, a favorite poem or a good motto on a wooden plaque. It's easy to do with glue and has the look of

Here's what you'll need:

Weatherbeaten board

Black spray paint

Coarse sandpaper

Picture or printed poem or motto

Glue that dries clear
Toothbrush or other small brush
Pop can tab
Nail

Here's what you do:

Cut the board slightly larger than the picture you plan to mount. Sand it well with coarse sandpaper. Spray edge of board with paint (or brush it on).

Tear off edge of picture on all four sides to give it a ragged edge.

Give the board a coat of glue, spreading it with brush. After it has dried, give it a second coat and coat the back of the picture with glue. Mount picture on board. After it has dried thoroughly, spread another coat of glue over entire board, front and back.

Nail the pop can tab to the back of the board for an inexpensive hanger.

Transform Tiles To Pretty Plaques

By Mrs. Dean Mapes
Winterset, Iowa

THESE TILE plaques can be made in a jiffy and they can be used to decorate any room in the house. Decals are used for the main picture—try a funny decal on a plaque for your room, food or flower decal for a kitchen plaque and so on.



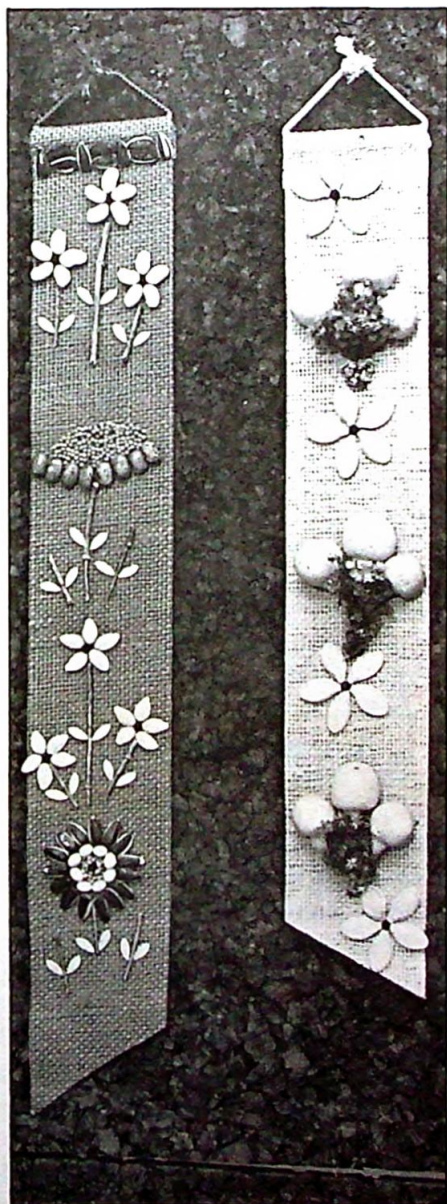
Here's what you'll need:
Plastic tile, about 4-in. square
Decal
8 in. of narrow rick-rack
(1/8 in. wide)
Glue
Heavy plastic tape or
adhesive tape

Here's what you do:

Soak decal in warm water according to package directions. Apply decal to tile and blot it dry.

Cut four 4-in. strips of rick-rack. Glue the strips along each side of the tile, about 1/4 in. from the edge.

Fold the remaining 2-in. piece of rick-rack in half to form a loop. Tape this loop to back of the tile for a hanger.



Seeds and Twigs Decorate Burlap

By Faye Andersen, Age 13
Guelph, North Dakota

ALL KINDS of seeds and twigs can be used to create pretty floral wallhangings. I won a purple ribbon for the two wall hangings I entered in our County Achievement Days.

Here's what you'll need:

Burlap craft ribbon,
2-3/4 in. wide
1/4-in. dowel, 2-3/4 in. long
7 in. of cord, same color as burlap
Variety of seeds
Twigs
Glue

Here's what you do:

Cut burlap strip 20 in. long, cutting one end diagonally.

Using the twigs as stems and the seeds as petals, glue the seeds and twigs to the burlap to form various flowers. Try some of those in the picture or use your imagination to create your own designs. When you glue the seeds to the burlap, keep at least 1 in. of burlap empty at the top. Let dry.

Wrap the top 1 in. of burlap over the dowel and glue it in

back. Slip the cord through the loop formed at the top of the burlap and tie it in a square knot to form a hanger.

Variations:

- Use small clumps of tiny straw flowers to give your wall-hanging more color. Cut the stems of the straw flowers to about 1 to 2 in.

- Make your own "mushrooms" and glue them to the wallhanging for a 3-dimensional effect. Here's how to make the mushrooms:

Mix 4 cups flour, 1 cup salt, 1-1/2 cup water. Knead for 10 minutes.

To form the mushrooms, shape a piece of dough in a round ball about 3/4 to 1 in. in diameter. Use the eraser end of a pencil to poke a hole in the bottom of the ball. Roll up a bit of dough for the stem and insert it in hole. Make a few indentations in the top of the mushroom with the tip of a pencil. Brush the mushroom with milk and bake on a cookie sheet at 350° for 30-45 minutes. Let cool thoroughly before gluing to wall-hanging.

Hang Up Some Hanger People

By Mrs. Walter Friebe
Kawkawlin, Michigan

HANGER PEOPLE are fun craft projects and a good way to use up scrap material and old nylon stockings. Hanger people will look neat hanging in your room.

Here's what you'll need:

Wire hanger

Nylon stocking

Ribbon or yarn

Scraps of felt or

construction paper

Scissors

Glue

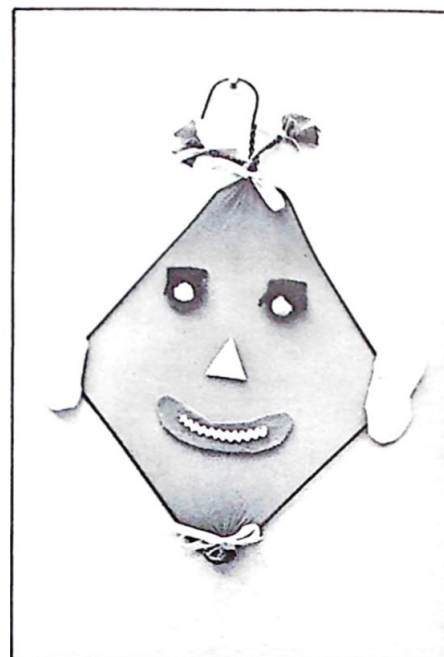
Other decorations as desired

Here's what you do:

Hold the hook of the wire hanger in one hand and pull the bottom of the hanger with the other to make a diamond shape.

Pull a nylon stocking tightly over the hanger and tie at top and bottom with ribbon or yarn. Cut off excess nylon on the bottom and leave 4 or more inches at the top. Cut this part of the nylon into six strips. Use three strips to form each of two braids for hair. Tie the braids with ribbon.

Cut eyes, nose, mouth, ears and so on in the shapes you desire from felt or construction paper and glue to one side of nylon for the face. Hair, moustache, glasses, earrings and other things can be added if you choose. Buttons and yarn are just



some of the things you can use to decorate your hanger people.

Dainty Plaque Shows Off Pretty Spring Bouquet

By Pat Habiger
Spearville, Kansas

A PRETTY floral bouquet highlights this dainty plaque. With a variety of materials and endless color combinations, you can make numerous plaques and you'll find each one prettier than the last.

Here's what you'll need:

Heavy and lightweight cardboard
1/4 yd. checked gingham

Tape

Glue

1/2 yd. of 3/4-in. lace

Small piece of ribbon or wide bias tape

Felt

Green embroidery floss



Assorted colors and sizes of small flower lace (by-the-yard)
Small embroidered butterfly or ladybug
Plastic cafe curtain ring

Here's what you do:

Using the pattern on page 82, cut one oval from heavy cardboard and one from lightweight cardboard.

Cut an oval from the gingham, allowing an extra inch of material all around the pattern. Cut the material on the bias (that is, with the checks running diagonally).

With gingham oval flat on table, lay heavy cardboard on top and wrap the material around it, taping it to the back of the cardboard.

Glue edge of lace around edge of lightweight cardboard oval, so that about 1/2 in. of lace sticks out from the cardboard all around.

Cut a piece of ribbon 3 in. long. Glue one end to back of lightweight cardboard, near the top. Put the other end through the cafe curtain ring and then glue this end in place above the other end.

Cut a piece of oval felt, using the pattern, and glue it to the back of the lightweight cardboard. Spread glue on back of gingham-covered cardboard and press to lace-trimmed side of other cardboard. Press between large books and let dry for several hours.

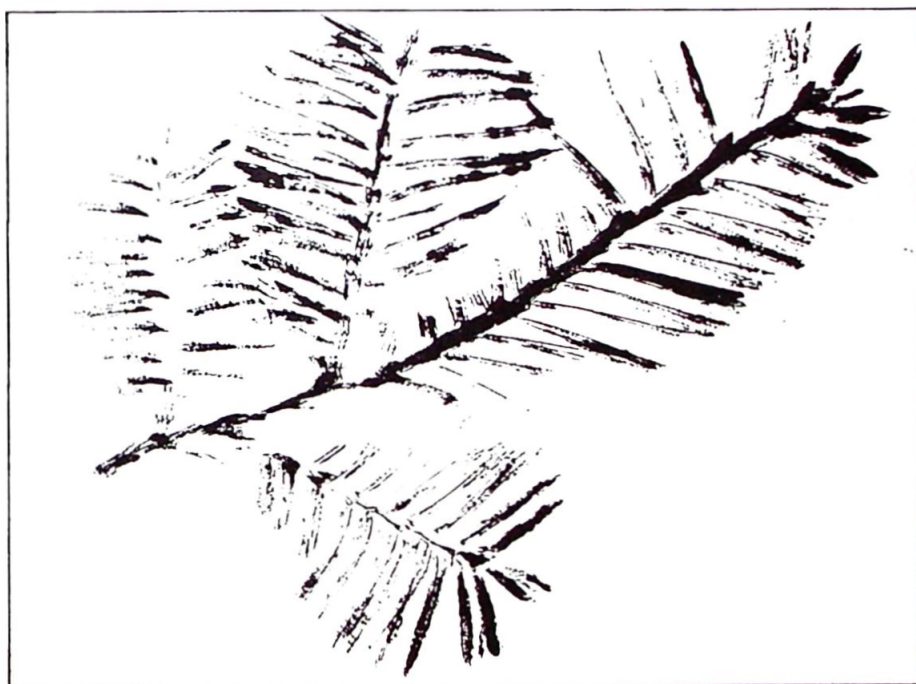
Arrange and glue several small strips of embroidery floss onto gingham for flower stems. Cut colored flowers from embroidered lace and glue in place along stems for the bouquet. Spread glue around plaque, about 1/8 in. from edge and press on small rick-rack. Let dry.

Pull curtain ring down behind plaque as far as it will reach and glue ribbon in place there, so that ring is free to use as a hanger but will not show from front of plaque.

Letter Writing Is Fun on Handmade Stationery

WHEN YOU write letters to friends or relatives, send party invitations or thank-you notes, wouldn't it be especially fun to use stationery you made yourself?

Pretty note paper and envelopes are easy and fun to make using the ideas on this page. For each you'll need plain white or solid-colored paper and envelopes in any size you desire. You may want to practice these ideas on scrap paper first before decorating your stationery.



Punched-Out Dots Add Pretty Spots

By Wilma Meyer
Newville, Pennsylvania

DOTS punched from construction paper can be pasted on stationery to form an attractive design. Anything that has a circle shape within it can be your design. Some examples are balloons, bugs, animals and flowers.

Here's what you'll need:

Note paper

Construction paper
(scraps will do)

Paper punch

Glue

Crayons or felt-tip pens

Here's what you do:

Punch out lots of dots from different colors of construction paper. You can usually punch two or three sheets of paper at one time. Keep the dots organized by color, and don't let them get scattered around.

Practice arranging the dots on scrap paper.

To put one dot at a time on the paper, do this: Lick the end of your finger to pick up one

(Continued on page 66)

Nature Notes Are Naturally Neat

By Kaye Schafer
Shepherd, Michigan

"NATURE NOTES" are made by printing the impression of a natural object such as a leaf or small pine branch onto the stationery.

Here's what you'll need:

Note paper

Ink pad

A leaf or small pieces of a
cedar or pine branch

Waxed paper

Rolling pin

Here's what you do:

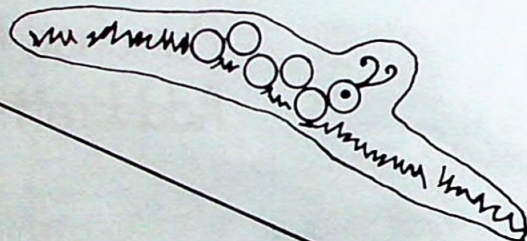
Press the leaf or evergreen down firmly on the ink pad with your fingers. Try not to get ink on your hands. Lay the inked leaf on the paper or envelope in the spot you want the decoration to appear. Cover the paper and leaf with a sheet of waxed paper and roll over it with the rolling pin. Be careful to keep the leaf in one place as you roll over it. Re-ink the leaf when it dries.

dot. Use a toothpick to put a tiny dab of glue on one side of the dot and press that side onto the paper.

Try some of these designs: Place a single dot on the paper. Put five dots of another color around that one. There's your flower. Now use a green crayon or pen to add a stem and leaves.

Five dots placed in a zig-zag line make a cute caterpillar. Add an eye and feelers to the head and a few blades of grass at his feet.

We've pictured other designs here. Try these, then think up your own.



Thumbprint Art

By Pat Juenemann
Clements, Minnesota

YOU CAN add a bright spot to your stationery with just a touch of your thumb. Let your imagination run wild and your thumbprint can become an animal, a flower or any number of things.

Here's what you'll need:

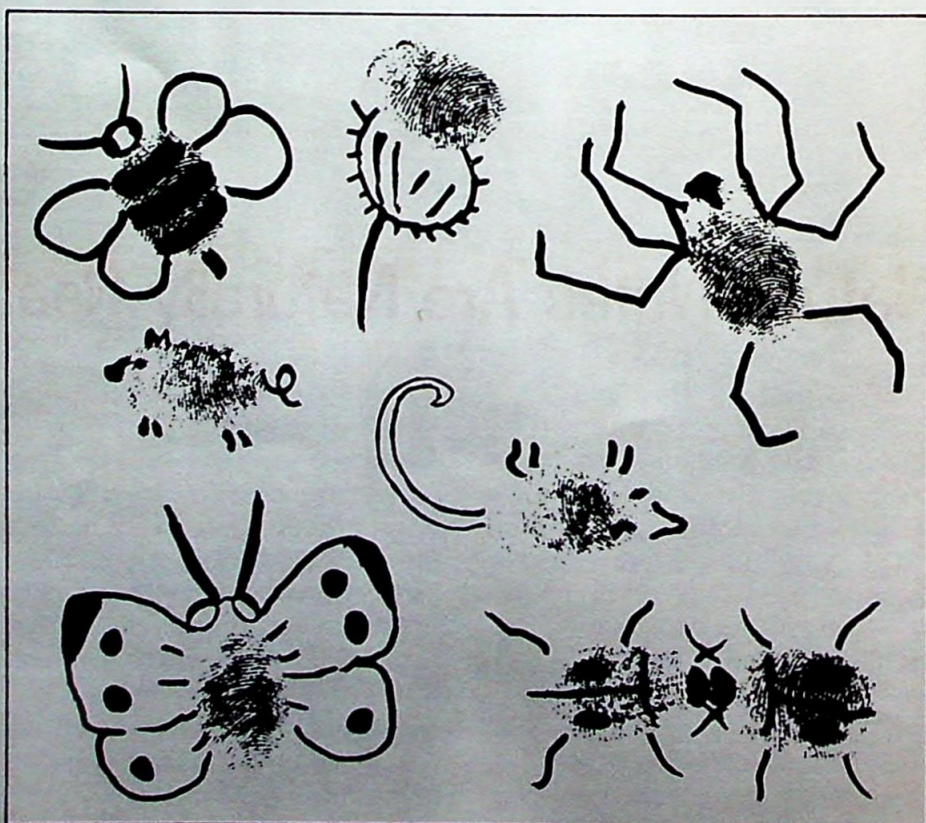
Note paper

Ink pad

Crayons or felt-tip pens

Here's what you do:

Press your thumb onto the ink pad, then press it onto the paper. Using the crayons or felt markers, decorate your thumbprint as shown here or think up your own ideas.



Gifts — Fun to Make, Fun to Give

BIRTHDAYS, Mother's Day, holidays—these are all special occasions on which it's fun to give special gifts. And nothing is more special than a gift you've made yourself. A handmade gift shows thoughtfulness because it says you've taken the time and effort to make it yourself.

All the items on this page are fun to make. But more importantly, they make nice little gifts for Mom, a relative or grown-up friend.

Do you and your Mom like to attend bazaars? Perhaps you could create several of these items to sell at the next bazaar your church or Mom's club holds.



These decorated soaps make nice gifts—and the design stays on until the soap is all gone.

Clean Up on This Decorated Soap

*By Mrs. Kenneth E. Yoder
Middlebury, Indiana*

DECORATE a bar of soap with a cute picture cut from wrapping paper. The picture stays on, even when you use the soap.

Here's what you'll need:

*1 bar soap (with printing on only one side)
Small picture (no bigger than soap) cut from wrapping paper
Glue
Paraffin
Double boiler*

Here's what you do:

Glue picture to side of soap that has the printing on it so that the printing is covered. Melt the paraffin in the top of a double boiler. *Ask Mom to help you with this part because the wax you are working with is flammable.*

When the wax is melted, dip the picture side of the soap into the wax for a short time. Make sure the picture is completely coated with wax. Let dry, then wrap in plastic wrap for a nice, inexpensive gift.

Give Sugar Cube Cross to Shut-Ins

*By Mrs. Keith E. Forssberg
Logan, Kansas*

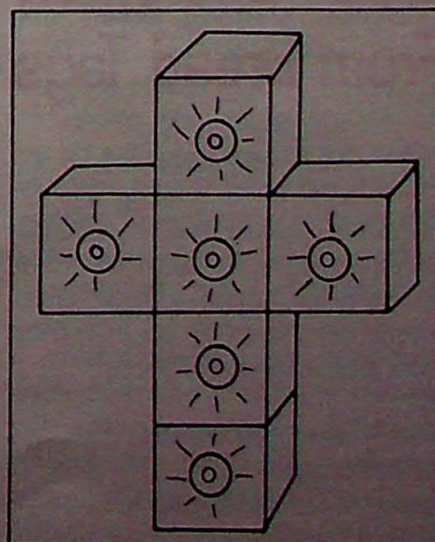
SCOUT TROOPS and Bible School classes may want to make these sugar cube crosses and give them to a hospital or nursing home to use as tray favors. Shut-ins will appreciate your thoughtfulness.

Here's what you'll need:

*6 sugar cubes
6 sequins
Glue*

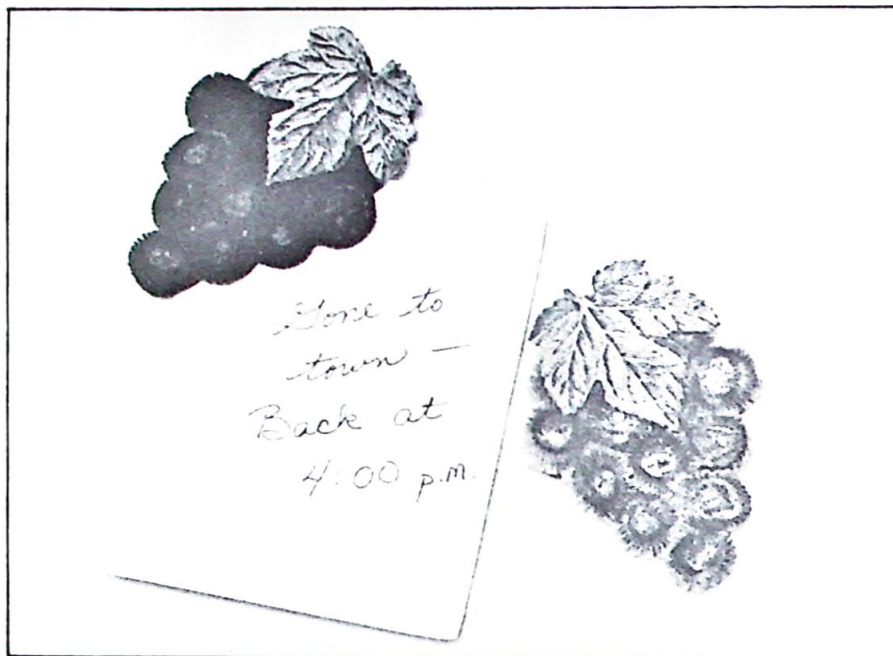
Here's what you do:

Glue sugar cubes together in the shape of a cross. Decorate by gluing one sequin on each sugar cube. (See illustration.)



Grapes Accent Refrigerator

By Mrs. J. Owen Birkholtz
Willow Lake, South Dakota



A CLUSTER of grapes made from chenille stems makes an attractive decoration for your refrigerator door. Make it in light green or purple to look like real grapes or in a color that matches your kitchen.

Here's what you'll need:

5 12-in. chenille stems

4-in. square piece felt, same color as stems

1 velour medium-size grape leaf

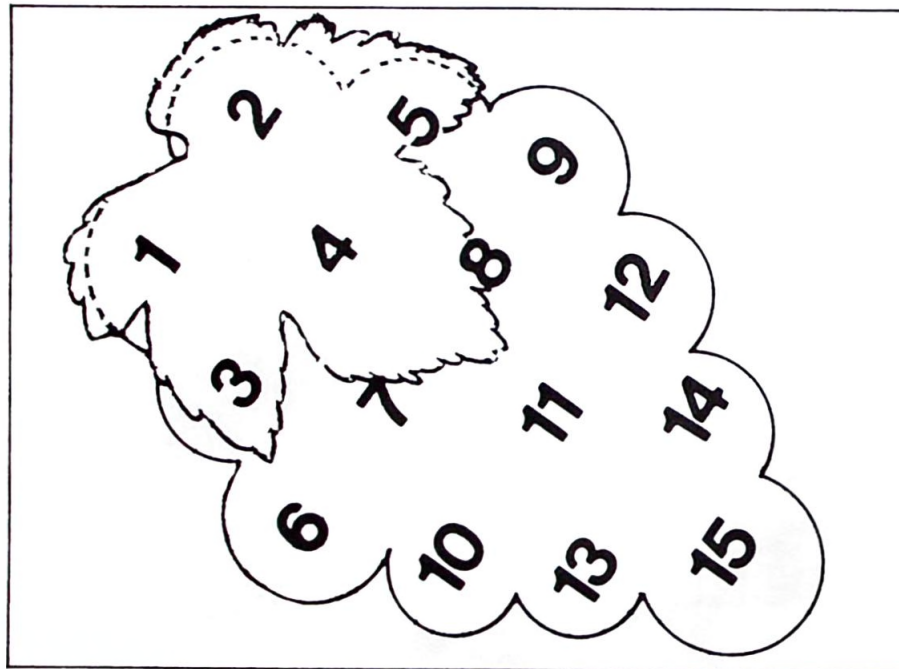
2 small flat magnets

Glue

Here's what you do:

Cut the grape pattern shown at left from the piece of felt. Cut the chenille stems into 4-in. lengths. Hold the end of each piece between your thumb and forefinger and twist it into a flat coil. Make all 15 pieces the same way. These coils are the grapes.

Glue the grapes into place on the felt following the numbers indicated on the pattern. Glue the grape leaf on top of the coils and glue the magnets to the back. You may cut the leaf stem off or curl it around a pencil for a curly stem.



Cross Bookmark From Bread Tags

By Marie Olsen
Heartwell, Nebraska

PLASTIC closure tags that come on packages of bread or buns can be used to make a nice cross which can be hung on a wall or used as a bookmark.

Here's what you'll need:

6 plastic tags

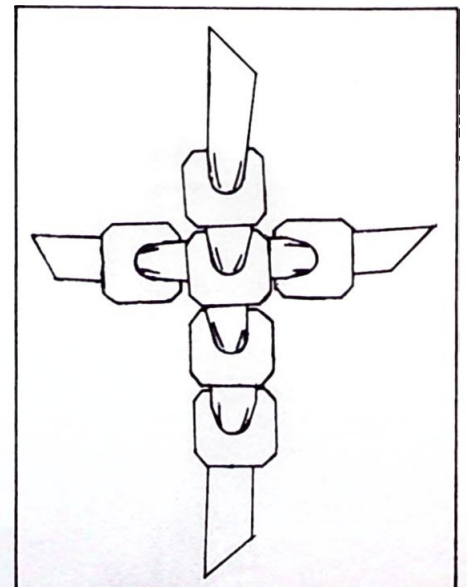
About 10 in. satin ribbon

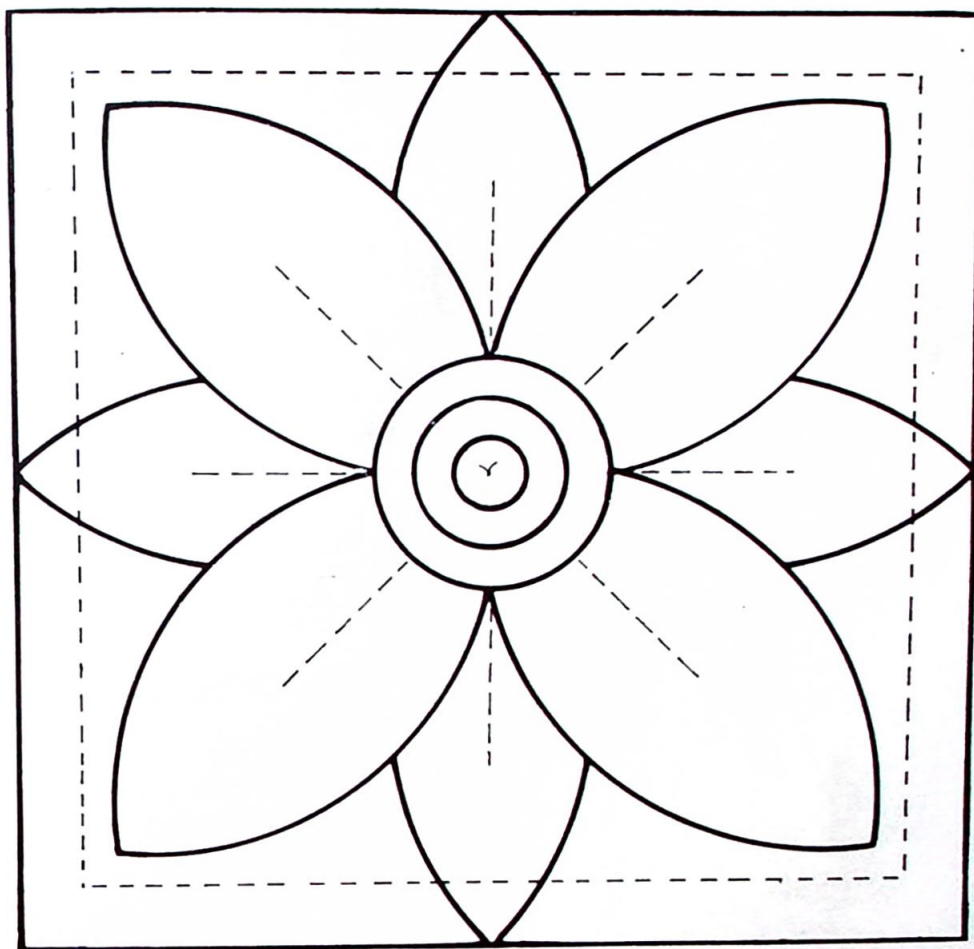
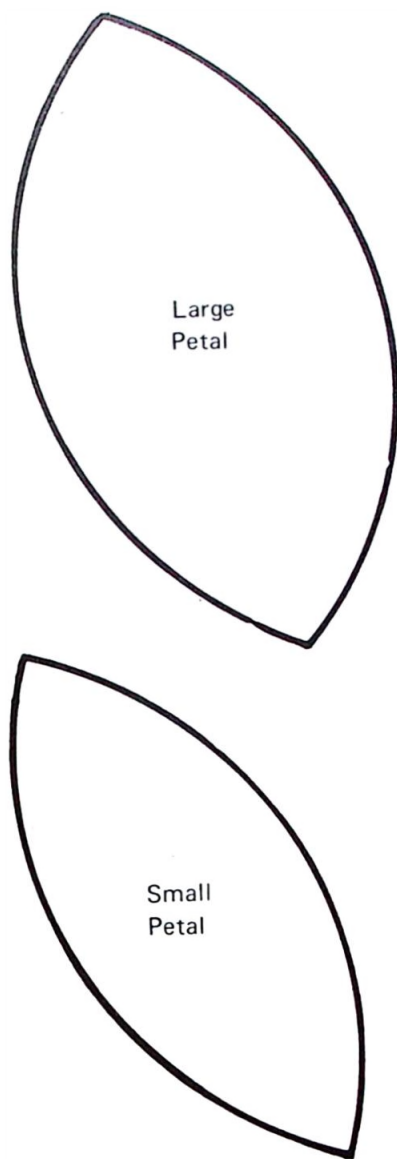
Glue

Here's what you do:

Cut a piece of ribbon 6 in. long. Cut the ends diagonally. Thread this piece through four of the plastic tags, inserting it through the hole from underneath the closed end of each tag and over the end that has the opening. Keep the four tags close together and glue the closed end of the tag to the ribbon.

Glue a 4-in. piece of ribbon, with the ends cut diagonally, crosswise against the back of the second last bread tag you put on. Thread two tags onto this piece of ribbon, on each side of the first row of tags. Glue in place.





Floral Sponge Cleans Sink, Tub and Tile

By Janene Lenstrom, Age 10
Combstock, Nebraska

THIS FLOWER is pretty and useful, too. Made from thin sheets of sponge, it's great for cleaning sinks, tub, bathroom tiles or cabinet tops. And it looks so pretty in colors to match your kitchen or bathroom.

Here's what you'll need:

Thin sponge sheets
Thread to match or contrast with sponge
Sewing machine

Here's what you do:

Cut three 6-in. squares from the sponge sheets. Cut the pattern pieces shown above or

flower petal patterns of your own design. If you use these patterns, cut four of each size petal. Cut three circles, decreasing in size from 1-1/2-in. diameter to 1/2-in. diameter. Using a pinking shears to cut the sponge pieces makes your flower extra attractive.

Arrange the four smaller petals on one square of sponge, with a point of each petal meeting at the center of the sponge and each of the other ends pointing towards a different side of the square. Using a sewing machine, sew these pieces to the sponge square. (Mom may have to supervise your use of the sewing machine.)

Arrange the four large petals above the smaller ones with one point of each meeting at the center and each of the other ends pointing toward a different corner. Sew these pieces in place.

Place the three circles on top of each other with the smallest on top and the largest on the bottom. Sew them together with a few stitches, then sew the three in place at the center of the petals.

Now sew the remaining two sponge squares directly behind the first square by stitching around all four sides of the square about 1/4 to 1/2 in. from the edge.



Stir Up Bread Dough for Picture-Pretty Spoon

By Debra Knobloch, Age 13
Wyoming, Illinois

BREAD DOUGH can be shaped into tiny flowers, mushrooms, animals, birds and butterflies and used to create a little picture on a wooden spoon. The finished spoon looks so nice hanging in your kitchen. These are fast sellers at bazaars!

Here's what you'll need:
Batch of bread dough, using recipe in article below
Painted wooden spoon with hole through handle
Small piece of green moss
Tiny straw flowers or dried flowers
5 in. of 1/4-in. ribbon, same color as spoon
Glue

Here's what you do:

Form pieces of bread dough into the shapes you want. Paint bread dough figures if you desire. Let dry. Glue them to the bowl part of the spoon and add the moss and flowers around the bottom.

Put ribbon through the handle and tie for a hanger.

of time and stored in a plastic bag in the refrigerator. It will keep for several weeks.

To make a necklace or bracelet, cut the string or thread about 4 in. longer than the length you want your finished piece of jewelry to be. This extra length will be used to tie the two ends together or to attach a clasp.

Roll small pieces of bread dough into balls and flatten them between your fingers. These beads can be made in varying sizes or can be all the same size on a single piece of jewelry. For an attractive necklace, try larger beads at the center and smaller ones on each end.

Make as many beads as you will need to completely fill the length of your piece of jewelry. (Be sure to allow for a couple inches of thread which will be left empty at either end for tying.)

Thread your needle with the length of thread you cut and knot the end. String the beads by pushing the needle gently through each bead and push the bead to the end of the thread. Beads may be strung through the center or slightly to one side.

If your necklace is long enough to slip over your head or your bracelet is long enough to fit over your closed fist, you do not need to attach a clasp. Simply tie the two ends of thread together and slip the jewelry on.

If you prefer a shorter necklace or bracelet, you will need to tie a jewelry clasp to one end of the thread and a link to the other to make the jewelry easy to put on and take off.

Let the jewelry dry, uncovered, for about 2 days.

Variations:

- For more colorful jewelry, add a little food coloring to your bread dough as you mix it, or paint the finished dried jewelry.

- When the beads are still soft, you can put a design in them with your fingernail or an unusually shaped button.

It Takes Dough for this Jewelry!

By Donna Radtke, Age 14
Merrill, Wisconsin

1 drop lemon juice
Thread or string
Needle

YOU CAN make a pretty necklace or bracelet from a piece of bread! The bread is mixed with glue to form a dough which is formed into jewelry beads.

Here's what you'll need:
1 piece of white bread
1 tablespoon glue

Here's what you do:

Remove crust from bread. Tear bread into small pieces and place in a bowl. Add glue and lemon juice. Mix together with fingers and knead mixture until it is smooth and no longer sticks to your fingers.

Dough may be made ahead



Safety Pins Make Attractive Pendant

*By Mrs. J. Owen Birkholtz
Willow Lake, South Dakota*

GIRLS who love to wear jewelry will enjoy making these attractive safety pin pendants. Boys can make them, too, as a special gift for Mom, a teacher or a relative.

Here's what you'll need:

14 size 0 (7/8 in.) safety pins
14 3 by 5 oat beads
14 3mm round beads
14 6mm beads, facet or round
15 8mm beads, facet or round,
or 15 9mm rosebud beads
18 in. wire (about size 28 or 30)
1 24-in. necklace chain or 24-in.
beaded chain with clasp
(Beads of various sizes can be
purchased at most craft stores.)

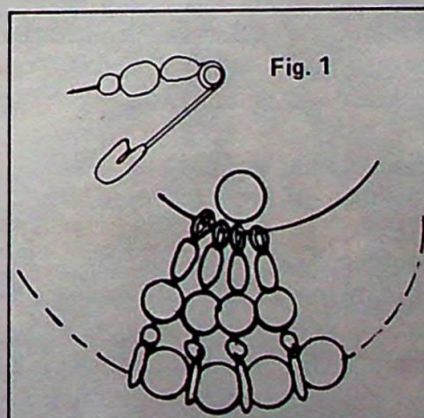
Here's what you do:

The first step is to put three beads on each safety pin. Put an oat bead on first, then a 6mm bead and finally a 3mm bead (See Fig. 1). Close the pin. Make all 14 pins exactly alike.

Take about 6 in. of wire and string the pins on it by

putting the wire through the loop at the closed end of each pin, nearest the oat bead. Put all the pins on the wire with the bead side facing the same direction. Draw the pins fairly tight and make a couple twists in the wire to hold the pins together.

Take about 12 in. of wire and string this through the pin



heads, placing a large bead in between each pin head as you go. Pull the wire tight so you have a firm circle. Twist the ends of the wire together very tightly and clip the ends about 1/2 in. beyond the twist. Tuck this twisted end of the wire into one of the

safety pins so it won't show from the front or snag your clothes.

Now go back to the center of the pins and tighten up this wire circle, twisting the wire on the back side. Thread one end of this wire through to the front. Put a large 8 or 9mm bead onto this wire, then push the wire through to the back. Twist the ends together again, cut them at about 1/2 in. and tuck the wire into the safety pins.

Mom may have to help you put on the jump ring which connects the pendant to the chain. Open up the ring and hook it over the wire beside a pin head. Lay the chain into this open loop, too, and close the loop. Your necklace is now complete.

Try using different combinations of colors to create attractive jewelry to wear with a variety of clothes.

Stir Up a Batch Of Play Dough

*By Kathy Rose, Age 9
Reedsburg, Wisconsin*

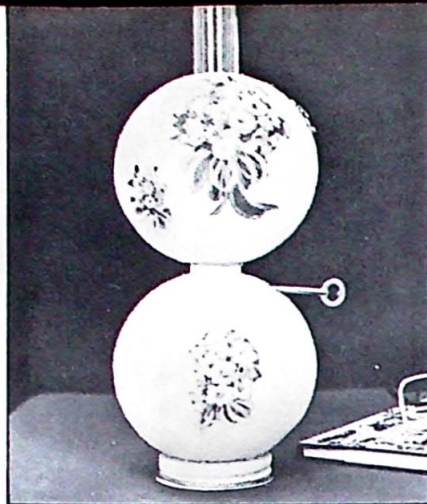
USING this recipe, you can mix play dough that keeps for months and is fun to shape into hundreds of unusual creations.

Here's what you'll need:

1/2 cup salt
1 cup flour
2 teaspoons cream of tartar
1 cup water
1 tablespoon vegetable oil
Food coloring

Here's what you do:

Mix salt, flour and cream of tartar in large kettle. Add water and vegetable oil. Stir until well blended. Stir in a few drops of food coloring until the mixture is the color you want. Cook over low heat, stirring constantly, until mixture gets rubbery. Turn dough onto table and knead with palms of hands. Store in a covered container.



Hurricane Lamp Brightens Room

By Alissa Placek, Age 12
Western, Nebraska

THIS OLD-FASHIONED hurricane lamp can't really be lit, but it will add a pretty, bright spot to your room, sitting on your dresser or table.

Here's what you'll need:

2 plastic foam balls,
5-in. diameter

Pill bottle

Pictures cut from napkins
or greeting cards

Glue

Canning lid, 3-in. diameter

9 in. gold braid

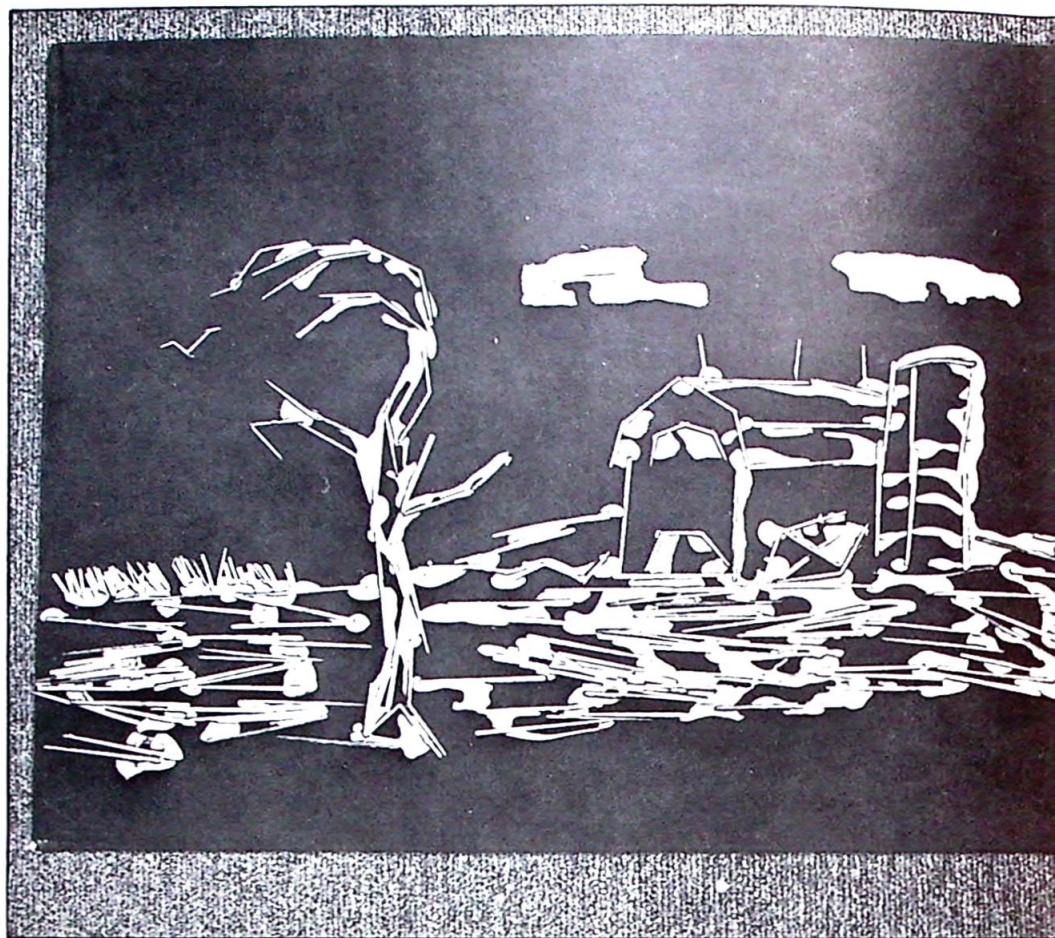
Skeleton key

Here's what you do:

Glue the cap from the pill bottle onto one of the balls. When dry, glue second ball on top of the cap. Glue pictures around each of the balls.

Punch out or cut off the bottom of the pill bottle and stick the remaining plastic tube a short way into the top of the second ball. This is the chimney of your lamp.

Paint the canning lid to match your room. When it's dry, glue gold braid around the edge. Set the lamp on it for a base. Insert the skeleton key horizontally into the bottom ball near the top. This is the key that would be used to adjust the flame on a real hurricane lamp.



This farm scene is made of toothpicks glued together and painted, then mounted on background.

Design a Toothpick Abstract Picture

By Mrs. Dale Noble
Manteno, Illinois

A GOLD ABSTRACT makes an attractive wall hanging and it's fun to make with just a few simple materials. Older children may want to make a picture that portrays an actual scene.

Here's what you'll need:

One box of flat toothpicks

Glue

Waxed paper

Gold spray paint

Here's what you do:

Lay a large sheet of waxed paper over your work area. This should be in a spot where you can leave the materials out for about 24 hours.

Arrange toothpicks in any manner—a haphazard design or an intricate pattern. You may want to lay the toothpicks in a pattern that forms a scene, such

as the farm scene shown in the photo on this page. Whichever way you choose, the toothpicks should be close enough together so that they can be connected with small blobs of glue. Toothpicks can be used as they are or broken to form smaller pieces.

Drop blobs of glue at points where you want toothpicks to connect. Each toothpick must be connected by glue to at least one other toothpick.

Let the project dry until glue is transparent but flexible. Spray paint.

The abstract pictures or scenes can be hung directly on the wall or mounted on wood or heavy cardboard that has been covered with construction paper, large sheets of crepe paper or fabric.

You can also use toothpicks and glue to make smaller, star-shaped ornaments to hang on your Christmas tree.

Friendly Octopus Is Made of Yarn

By Margaret Barrone
Norwich, Ohio

WHAT HAS eight arms and is made of yarn? This friendly octopus that's fun and quick to make. He can be made entirely from yarn and material for a soft, *safe* toy for little children.

Here's what you'll need:

1 skein of yarn (about 1 oz.)

Plastic foam ball 1-1/2 in. in diameter

Board or book 13 in. long

About 15 ft. contrasting yarn or ribbon

Movable eyes or two small round pieces of felt

2 in. rick-rack

The yarn octopus, shown below, makes a good baby gift or delightful children's gift.

Here's what you do:

Wrap yarn around the ball until it is completely and evenly covered and measures 2 in. in diameter. Or, you may just wind a firm ball of yarn until it is 2 in. in diameter. Set this ball aside.

Take the 13-in. board and wrap yarn around it 72 times. Holding the strands of yarn tightly at one end, cut the other end apart.

Take a few strands of yarn and place the middle of the strands over the top of the ball of yarn you made, allowing equal lengths of yarn to hang down each side. Continue layering a few strands of yarn at a time evenly over the ball until it is covered.

Tie a piece of yarn tightly around all the strands, under-

neath the ball. Then tie contrasting yarn or ribbon in a bow underneath the ball.

Divide the hanging strands of yarn into eight sections of 18 strands each. Divide each of these eight sections into three equal sections and braid them. Tie a piece of yarn tightly around the end of each braid, then cover each with contrasting yarn or ribbon tied in a bow.

Decorate the octopus' head with felt or movable eyes and a rick-rack mouth.

A larger octopus can be made by using enough yarn to go around the board 144 times. After this yarn is layered over the ball, divide it into eight sections of 36 strands each and continue as directed for the smaller octopus.



Bright New Looks for Old Containers

BOTTLES AND JARS may not seem very useful after they are empty. But you would be surprised how beautiful and useful they can become with a little imagination and a few materials.

You can decorate empty jars, tin cans, clay flower pots, bottles and all sorts of containers to make pretty and useful items.

Wouldn't Mom like a lovely new vase? Or how about making a pencil holder for your desk? Decorated containers even look pretty all by themselves, as special knick-knacks.

So, gather up those unused containers and create something special using the ideas given here.



Old containers take on new looks with the craft ideas on these pages. Pictured above, from left, are masking tape-covered bottle, Swistraw jar and bottle, and patchwork flowerpot.

Turn Bottle Into a Pretty Vase

By Mrs. J. Owen Birkholtz
Willow Lake, South Dakota

ALMOST ANY type of bottle or jar can be covered with "Swistraw" for a pretty vase or interesting table decoration. A small decoration, such as a piece of old jewelry, a few sequins or felt or paper cut-outs, will add an extra lovely touch to your covered bottle.

Some jars—like peanut butter, jelly or instant coffee jars—make good vases for short flowers and will take one skein of straw or less.

Pop and catsup bottles make good vases for long-stemmed flowers, or they can be used as a knick-knack. These

taller bottles will take two skeins of Swistraw.

Here's what you'll need:

Bottle or jar

1 to 2 skeins of Swistraw

(depending on size of bottle)

Glue

Decoration of your choice

Here's what you do:

Wash your bottle so it is clean and the label comes off. Cover your work area with an old towel. Put some water in a pan or sauce dish.

Open the skein of Swistraw and pull out about 10 ft., but don't cut it off. Put the Swistraw you just unwound into the water to soak. The straw will unfold

and become a thin, flat piece when it is wet. This is the way you want it to work with with it.

Put a small dab of glue on the bottom of your bottle or jar. Place the end of your straw in this glue so it sticks to the bottle. Now begin winding the straw around the bottle. Wind the straw from bottom to top and back, and continue winding it at an angle, unfolding the wet straw as you work.

Overlap the straw, and try to weave it in a criss-cross pattern. This will help it stay on better. Don't just wind the straw around and around the bottle—it won't stay on that way. Stretch the straw a little as you wind it.

If the bottle or jar is to be used as a vase you must curve the straw around the neck of the bottle as you wind it. If it is to be used only as a decoration, you can cover the opening in the bottle with straw.

Completely cover the bottle twice with straw. (You do not have to cut the straw between layers. However, if you need to use two skeins to cover your bottle, glue the end of the first skein to the bottom of the bottle and begin the second skein at the bottom as you did the first.) When the bottle is covered a second time, glue the end of the straw to the bottom of the bottle.

Let the bottle dry for a day. You can then decorate it with any ornamental trim you choose.

Masking Tape Art Gives Leather Look

By Mary Schafer
Shepherd, Michigan

YOU CAN turn a tin can or glass container into a fancy vase that appears to be covered with leather.

Here's what you'll need:

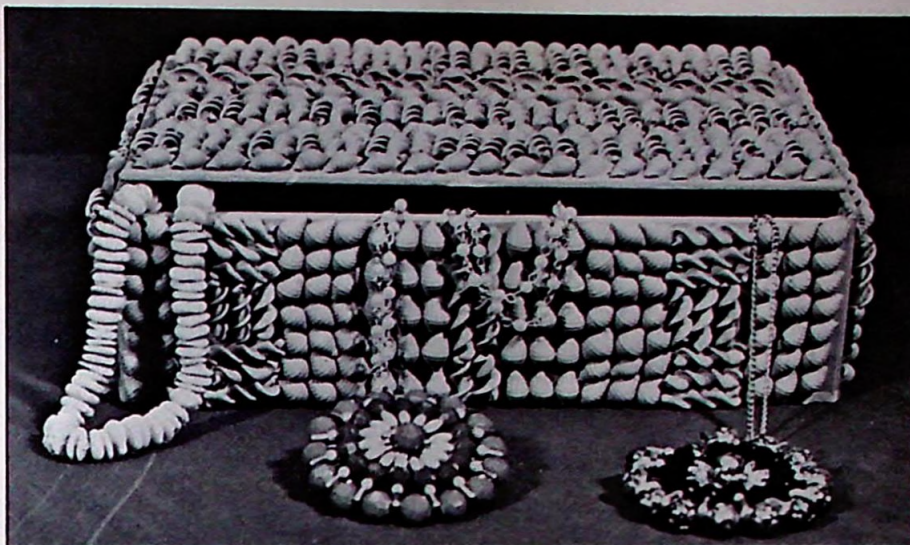
Masking tape
Brown shoe polish
Toothbrush
Soft cloth
Spray-on shellac

Here's what you do:

Tear off small pieces of masking tape (any shape) and stick them on the bottle, overlapping the pieces to cover the entire bottle.

Brush the shoe polish over all of the tape, using a toothbrush or a soft cloth. Press firmly to cover well.

After the polish has dried, shine the container by buffing it with a clean soft cloth. Then spray the entire bottle with the shellac.



Here's a jewelry box decorated with macaroni. You can use the same method described below for making a vase. The instructions for the jewelry pictured are on pages 70-71.

Cover Containers With Macaroni

By Mickey and Lorie West
Weldon, Iowa

SHELL MACARONI can be used to decorate almost any kind of container in an interesting and unusual way. Tin cans covered with macaroni and spray painted make pretty pencil holders. Or decorate the cover of a cigar or gift box to use as a jewelry box.

Below are directions for making a macaroni vase from a

cardboard sewing cone. It will look so pretty hanging on your wall.

Here's what you'll need:

Cardboard cone from
sewing thread
Shell macaroni
Gold spray paint
Glue
Small wire
Artificial flowers

Here's what you do:

Spread newspaper over your working area. Lay the cardboard cone on the newspaper.

Press pieces of macaroni, one at a time, into glue that has been poured into a small aluminum tin or other shallow container. Glue each piece of macaroni to the cardboard cone until the surface is covered, except for the side which is against the paper.

Let the glue dry. Then spray the entire cone with gold paint. Let the paint dry.

Put two holes in the back (undecorated) side of the cone near the wide end, using a large needle. Bend a small piece of wire and push one end through each hole to the inside of the cone. Twist the ends together. Fill the cone with artificial flowers, and your vase is ready to hang on the wall.

Patchwork Pots—So Bright and Cheery!

By Jane Frank
Mankato, Minnesota

PATCHWORK is popular, and now you can even decorate a flower pot in a patchwork pattern. Search through Mom's remnants and scraps of material for pretty pieces to brighten up a clay flower pot.

Here's what you'll need:

1 6-in. flower pot
1 smaller flower pot
1 bottle Mod-podge
Small paint brush
Scraps of material
(different colors)

Here's what you do:

Cut the material into small pieces of any shape (between 1

and 3 in.).

Paint a section of the flower pot with Mod-podge and place pieces of material at random over this section. The Mod-podge will hold them like glue.

Paint another coat of Mod-podge over each piece as it is placed on the pot, until the entire pot is covered with material. Pieces of material may overlap. Cover the bottom and go over the edge of the pot and down the inside about an inch.

When the pot is completely dry, give it one or two more coats of Mod-podge. The pot is now water-proofed and not porous. Plants should be planted in the second pot that is one size smaller and set inside the decorated pot.

Oatmeal Box Makes Doll Chair

By Harriet Carlson
Wilmette, Illinois

YOUR FAVORITE doll will be sitting pretty when you create this cozy doll chair. And wouldn't a younger sister be delighted to get this for her birthday? The chair is easy to make from an oatmeal or cornmeal carton and some pretty remnants of material.

Here's what you'll need:

Oatmeal or cornmeal carton
(4-in. diameter)
1/2 yd. fabric (a calico print is nice)
1/2 yd. 1-in.-wide seam binding
(coordinate with fabric)
Glue
Jewelry-size gift box (2-1/4 in. by 3-1/8 in. by 1 in. deep)
Cotton

Here's what you do:

Cut fabric according to patterns on pages 80-81.

Cut out front of oatmeal box (see Fig. 1). Cut off front

rim of box lid to form seat; place remaining rim section toward back of chair (see Fig. 2).

Glue B (Chair Front) to front of oatmeal box, turning fabric inside at fold. Clip fabric 1/2 in. at fold. Fold extra fabric under chair bottom and glue, clipping to make it lie flat.

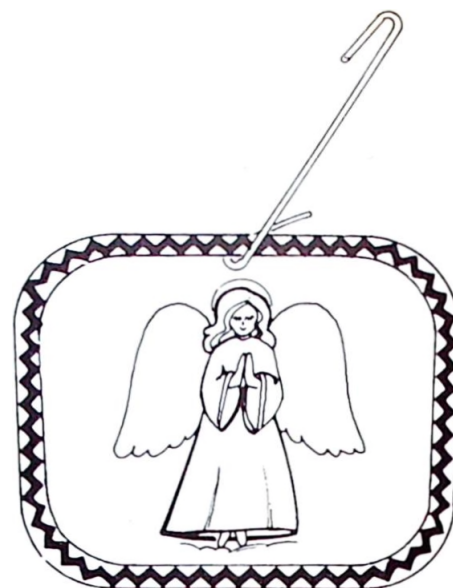
Position A (Chair Back) with fold at top of box and shorter section of fabric to inside of box. Glue fabric to outside first and turn in edges. Glue inside and turn in edges.

Turn up F (Ruffle) 1/8 inch along the edge and glue this fold. Pleat and glue ruffle around bottom of chair.

Glue D (Seat) to lid, turning under fabric in front.

Glue C (Footstool) fabric to jewelry box, clipping and folding corners (See Fig. 3). Glue seam binding ruffle around footstool.

With E (Pillow) pieces right sides together, sew three sides of pillow. Turn and stuff with cotton. Stitch fourth side with invisible stitch.



Miniature Scene Christmas Ornaments

By Eunice Potts
Stratford, Wisconsin

SINGLE-SERVING jelly containers (the kind used in restaurants and hospitals) can be the beginning of pretty Christmas tree ornaments. With tiny plastic decorations, such as reindeer or angels, placed inside, they look quite attractive on the tree. Using a tiny gold figure in each of several containers, I made a complete nativity scene for our tree.

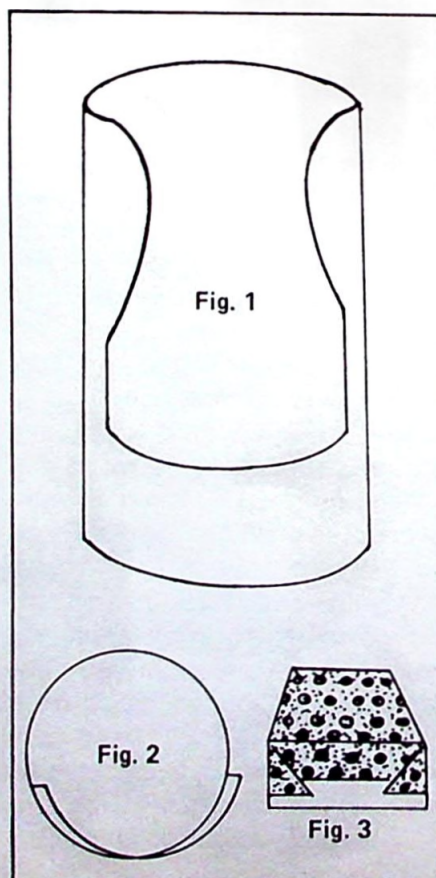
Here's what you'll need:

Single-serving jelly container
5-6 in. narrow rick-rack
(1/8 in. wide)
Glue
Angel hair or spun glass
(any color)
Miniature decorations or figures
Wire Christmas ornament hanger

Here's what you do:

Glue the rick-rack to the top edge of the jelly container. Glue angel hair to inside of container, to just fill container.

Place glue on the back of the miniature figure and place it in center of ornament, attaching it firmly to angel hair. Push wire hanger through top of plastic container so ornament can be hung on the Christmas tree.



Pick Up Pop Cans and Put 'Em to Use

EMPTY pop cans littering highways, country roads and parks are unattractive. They can also be dangerous for small animals which find them and try to play with them.

Pop cans should never be carelessly tossed on the ground. But now they don't have to be tossed in the wastebasket either. Those empty cans can be washed out and put to good use by making the projects described on this page.

This Little Piggy Is a Pop Can



By Mrs. Keith E. Forssberg
Logan, Kansas

A CUTE little piggy bank can be made by decorating an empty pop can. The opening in the top of the can is the money slot. When the bank is full, you can remove the bottom with a can opener to get the coins out. If you don't want to open the bank you may be able to shake the money out through the opening in the top.

Here's what you'll need:

Pop can
Enamel spray paint
Black felt
Pink paper or cardboard
Small square of foam
Movable eyes

Small plastic flower

Here's what you do:

Spray the pop can with two coats of paint. Let dry after each coat. Cut out two black felt ears and two pairs of black felt feet, using the patterns on page 82.

Glue the wide end of each ear just below the top rim of can, near the sides. Glue the two pairs of feet slightly off center near the bottom of the can.

Cut out a pink paper or cardboard nose. Place this near the center of the can with the square of foam glued between the nose and the can. This allows the nose to move. Glue the movable eyes in place. Glue the plastic flower near the top, beside one of the ears.

Pop Can Table Is Bright, Different

By Morris Stole
Radcliffe, Iowa

A GOOD WAY to recycle pop cans is to assemble a pop can table. It's easy and fun to do and makes quite a conversation piece.

The cans you use may be all one kind or a mixture from different brands of pop. Patterns can be formed using two or more different kinds of cans.

Start gathering those cans now, and soon you'll have a cute table for bedroom, family room or rec room. It's fun to use as a game table when friends come over to play.

Here's what you'll need:

147 pop cans
Epoxy glue
2-ft. square piece of plastic

Here's what you do:

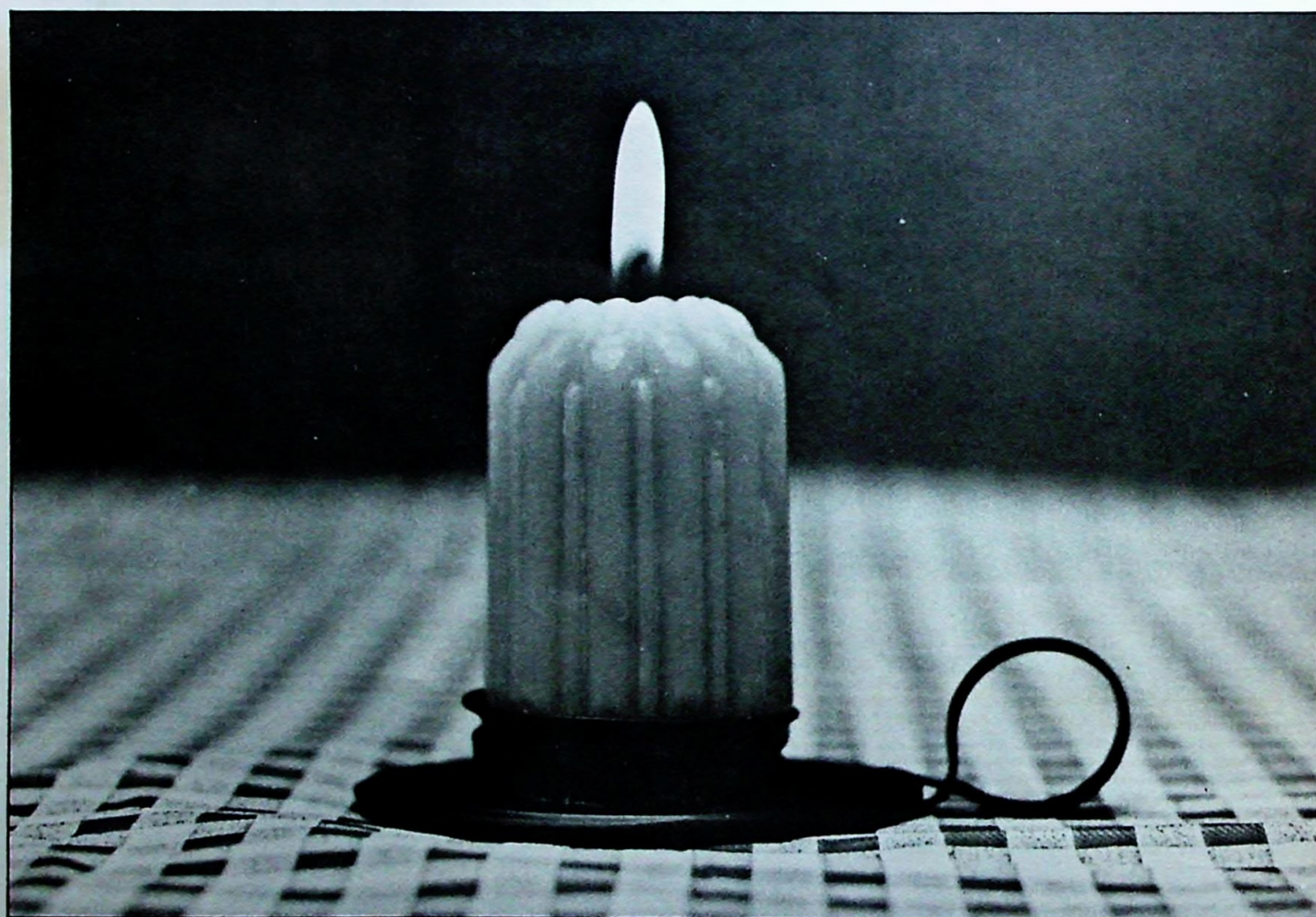
Glue the cans together in 49 stacks of three cans each by placing glue at the rims. Now glue the stacks of cans together, side by side, in a block seven cans wide and seven cans deep.

When all the cans are glued together, place the sheet of plastic on top. (Glass can also be used, but plastic is less expensive and will not break.) Your table is now ready for any number of uses.

Lots of Crafts From Lids and Covers

DON'T THROW AWAY those empty aerosol cans! Or those flat jar lids! These covers can be used for the craft projects on this page. With a few other materials, you can turn can covers, as well as flat jar lids, into decorative and useful items.

Try the projects described here, then use your imagination to come up with variations on these ideas or new ideas of your own for using can covers and jar lids.



"Wee Willie Winkie" Candleholder From Lid and Curtain Ring

*By Mrs. Charles Ripley
New Liberty, Iowa*

A JAR LID can also be used to make a different type of candleholder. You might want to try this, as well as the candleholder described on the next page, for Christmas decorations or gifts.

Here's what you'll need:
Flat jar lid (used)
Cap from gallon bottle
Clip-on cafe curtain ring
Glue
Spray paint

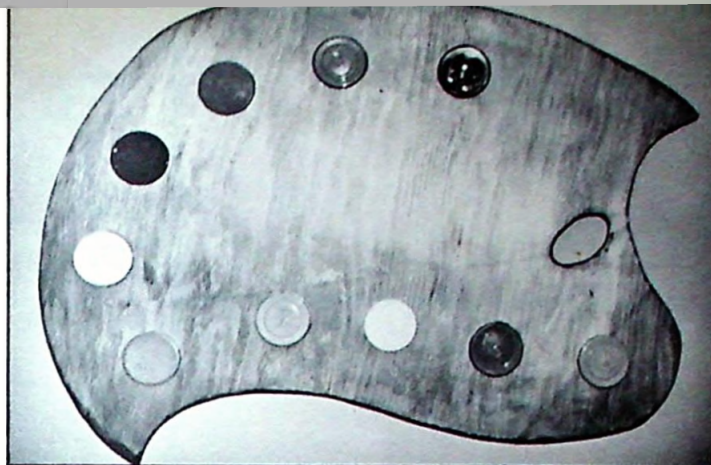
Here's what you do:

Glue the bottle cap to the

top of the jar lid at the center. Clip the curtain ring to one side, with the loop part up.

Spray-paint the entire candleholder. Place a small scented candle into the bottle cap. You may wish to glue the candle in place or secure it with a bit of florist's clay.

Colorful caps from aerosol cans glued on wood shaped like an artist's palette make a clever plaque for the wall of your bedroom or family room.



Colorful Caps Make Palette Plaque

By Mrs. Aileen Mallory
Topeka, Kansas

MANY PRODUCTS come in spray cans that have bright, colorful caps. You can make a unique and "artistic" wall plaque with them and a little plywood.

Here's what you'll need:

10 spray can caps in different colors
Large piece of plywood
Large sheet of paper
Saber and fine-toothed saws
Glue
Wood finish
Hook for hanging

Here's what you do:

Draw an outline of the artist's palette on paper by look-

ing at a picture of one or the picture of the finished plaque shown here. Cut out the paper pattern and trace it onto the plywood.

Cut the palette from the plywood, using a saber saw. Finish the wood with a rub-on varnish or other finish of your choice.

If the caps are different depths, you may want to cut some of them down a little, using a fine-toothed saw.

Arrange the caps around two or three sides of the plaque, a couple inches from the edge. Glue the caps in place. You can add several artists' paint brushes to the center of the palette to complete it. Add a hook to the back and it's ready for hanging.

Candleholder Starts With Can Cover

By Mrs. Jane Lungwitz
Oak Ridge, Missouri

ADD a bit of pretty trim, and you'll hardly recognize the aerosol can cover used to make this candleholder.

You can vary the trim for Christmas or other special seasons.

Here's what you'll need:

Cover with inner ring from a 4-oz. (or larger) aerosol can
8 in. embroidered ribbon or other decorative trim
Aluminum foil
2-in. wide scented candle
Glue

Here's what you do:

Glue decorative trim around outside of cover about halfway between top and bottom. Line inside of cover with aluminum foil, packing some extra foil in the inner ring, if necessary, to hold the candle in place.

Place candle in center ring. If your cover is large, use a larger candle. Select your trim to match or complement the colors of the cover and candle.

When candle burns down, remove it and the aluminum foil. Reline the candle holder with clean foil before placing a new candle in the center.

Put Together A Pin Cushion

By Tricia Ann Anderson, Age 9
Bloomer, Wisconsin

ANYONE who knows how to knit will enjoy creating this pretty pin cushion. It's easy to make and sure to be appreciated by anyone who sews.

Here's what you'll need:

Size 8 knitting needles
1 ounce knitting yarn
Aerosol can cover
8 in. lace seam binding, rick-rack or other decorative trim
Glue

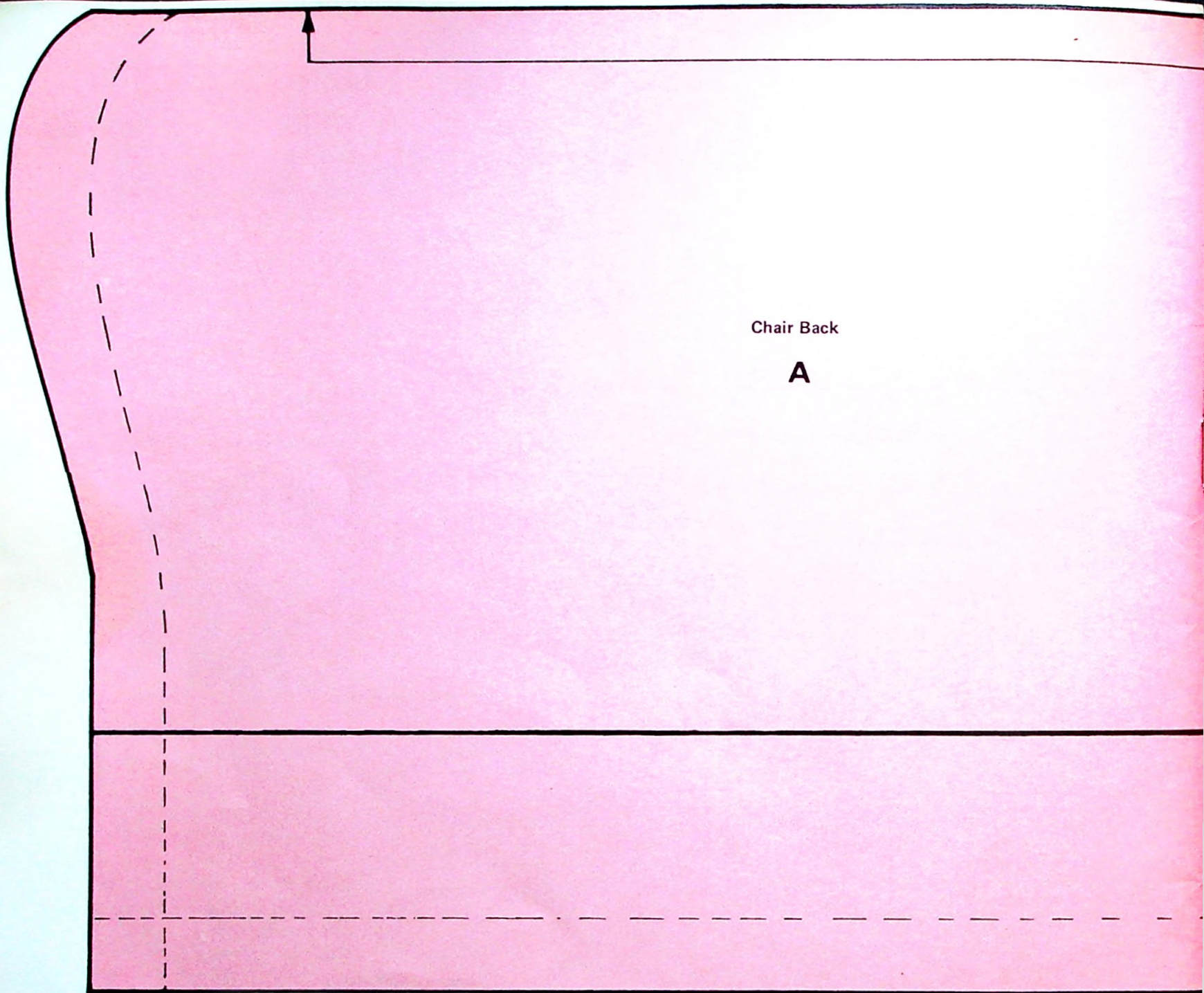
Here's what you do:

Cast on 15 stitches. Knit every row for 92 rows until there are 46 ridges. (One ridge is formed by knitting across and back once.) Bind off loosely and thread ends of yarn into knitted piece.

Fold piece in half lengthwise and roll up tightly. Place roll in can cover. Wrap decorative trim around the outside of the can cover at the middle and glue it in place. Select trim to match or complement the color of your yarn and cover.

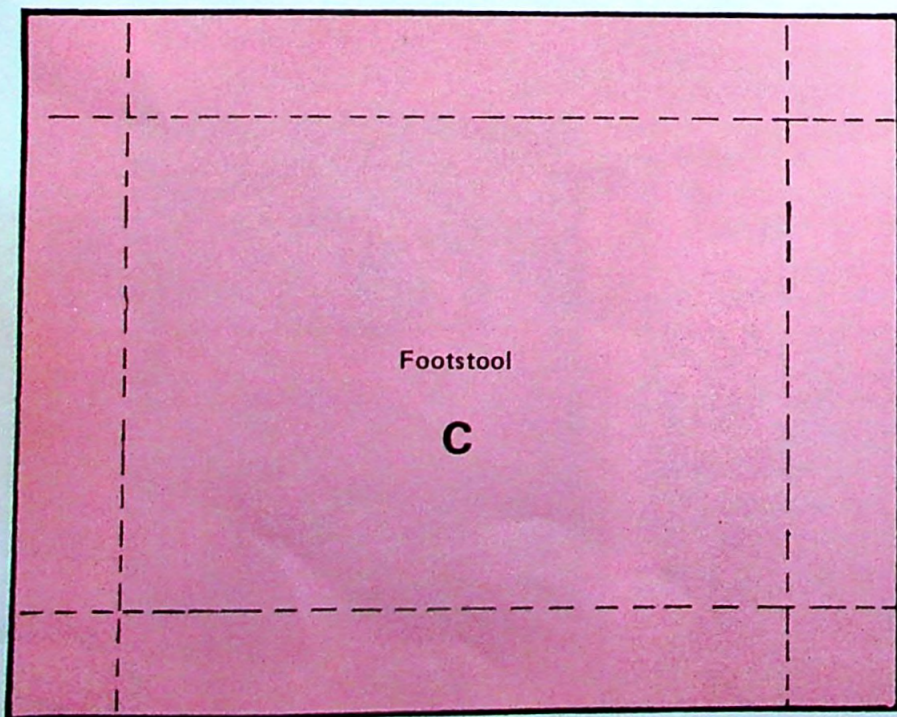
You may choose to use two different colors of yarn, changing colors every five ridges, for a patchwork effect. Making this pin cushion is a good way to use up odds and ends of yarn.





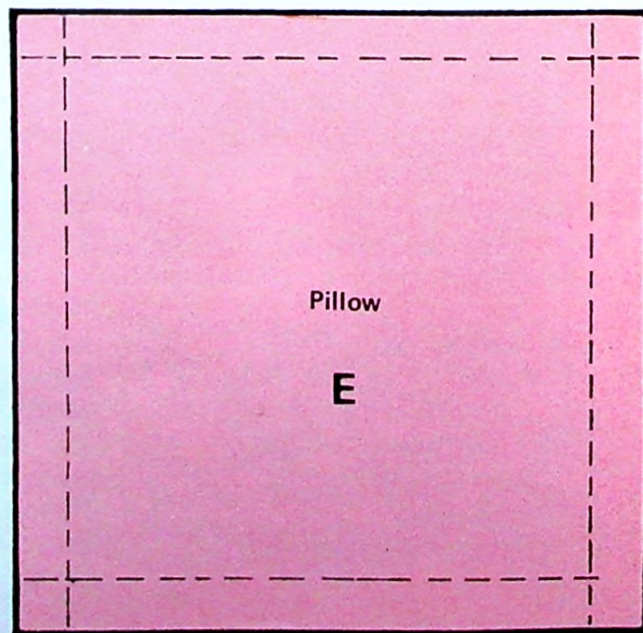
Chair Back

A



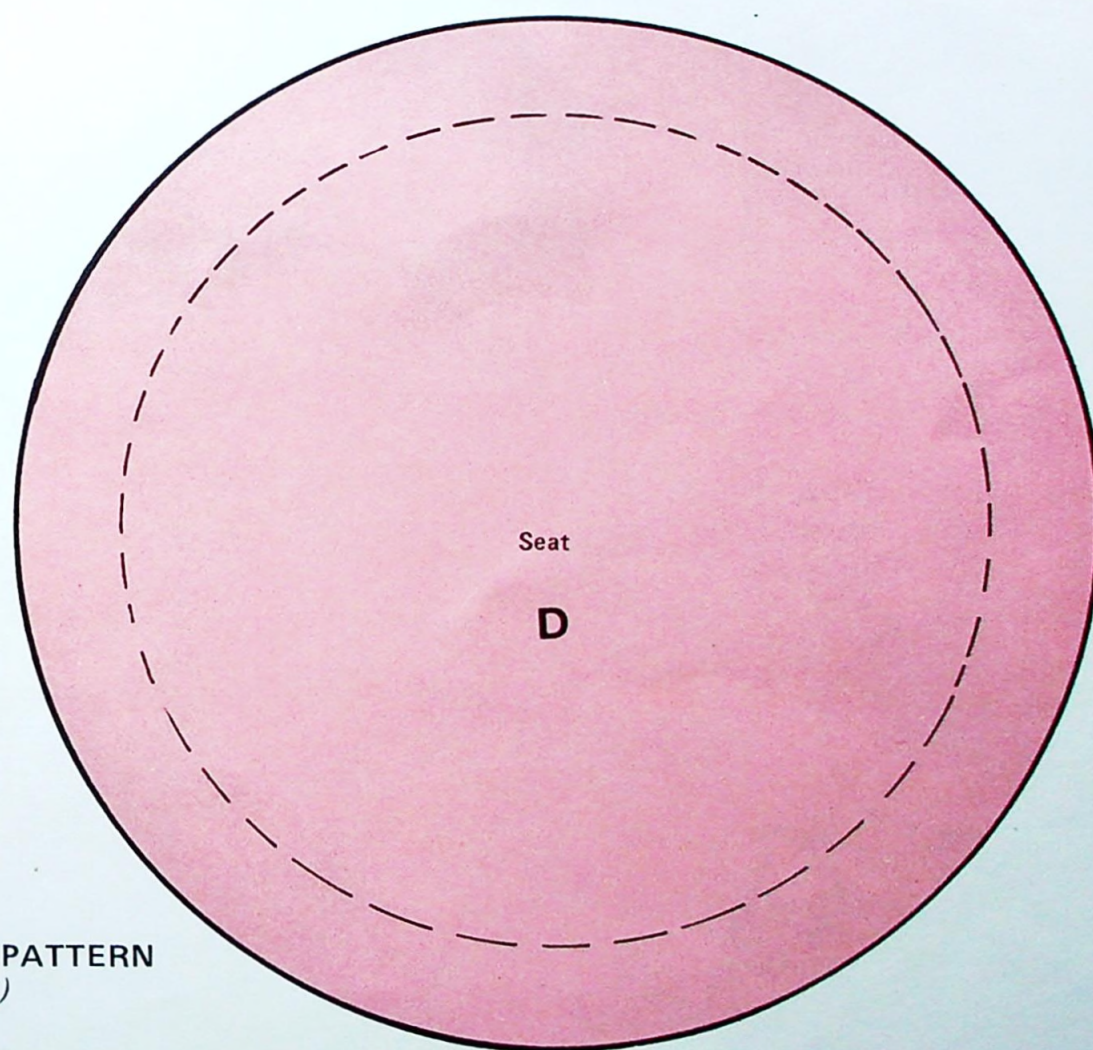
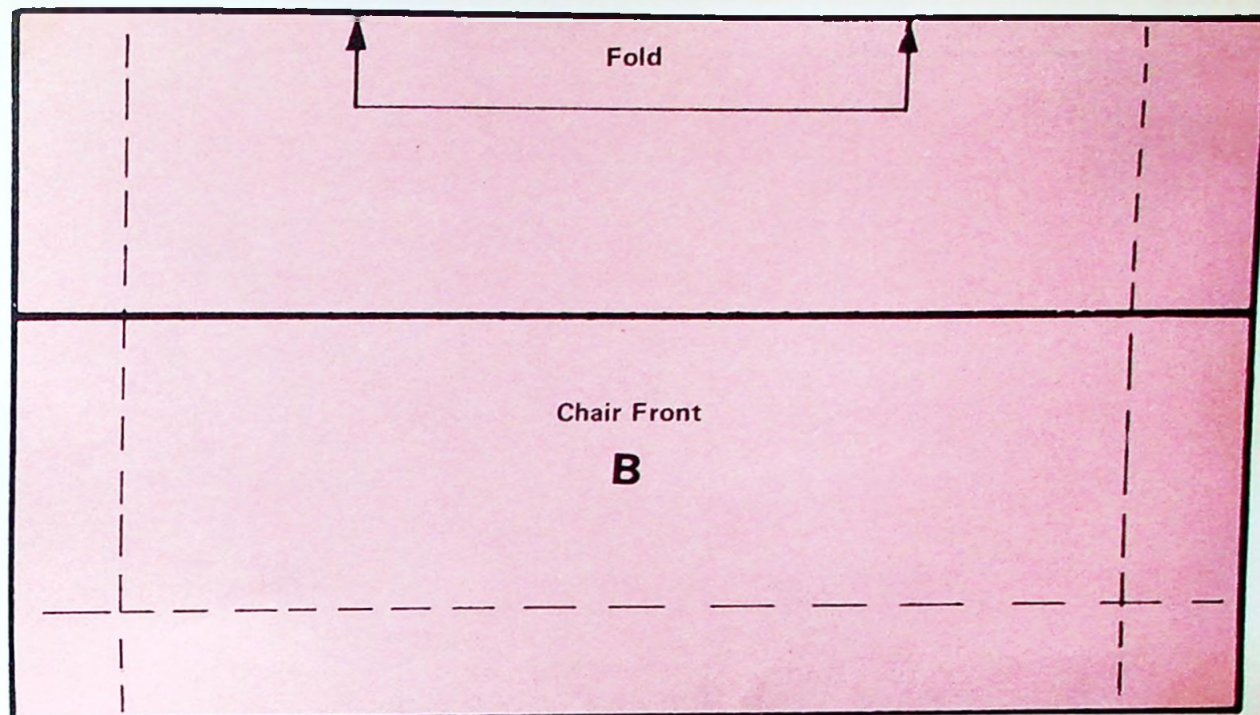
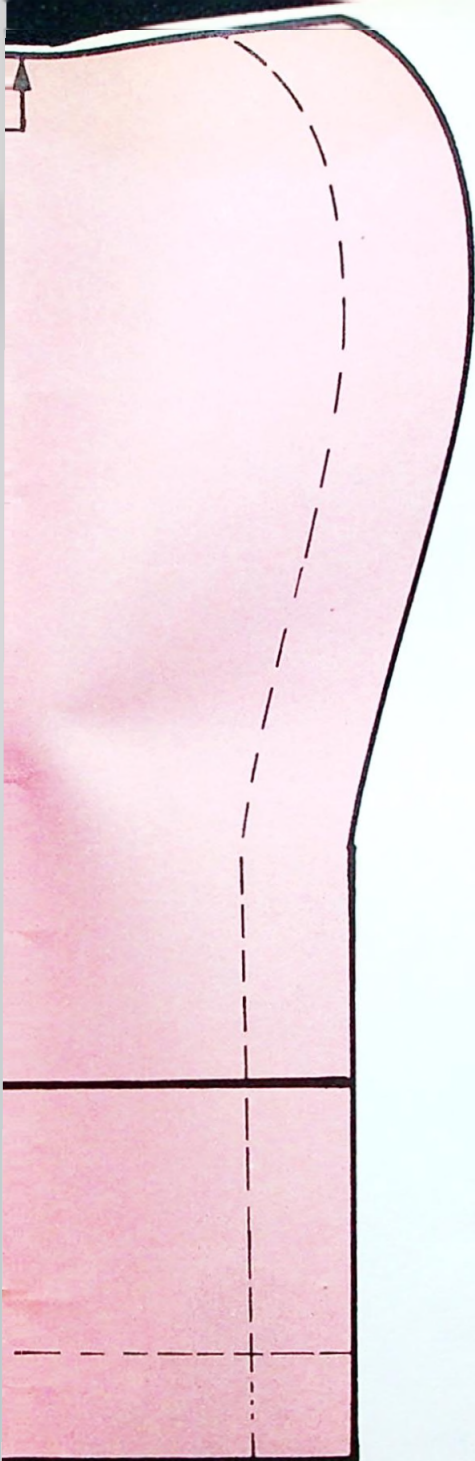
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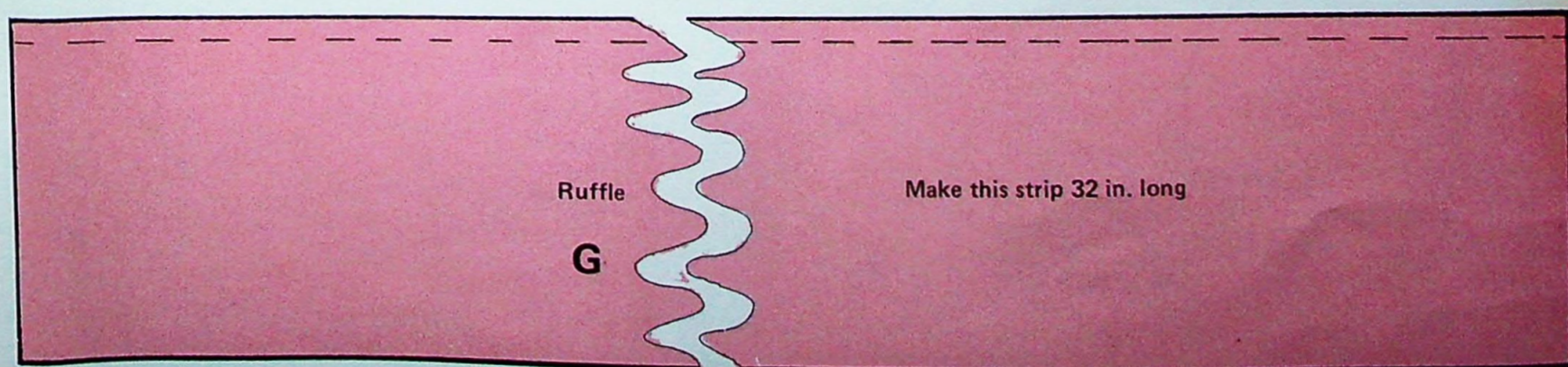


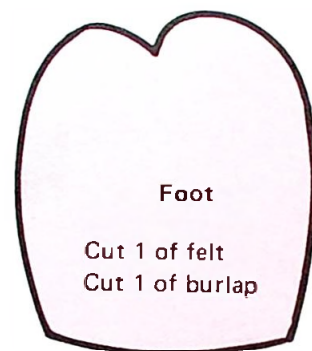
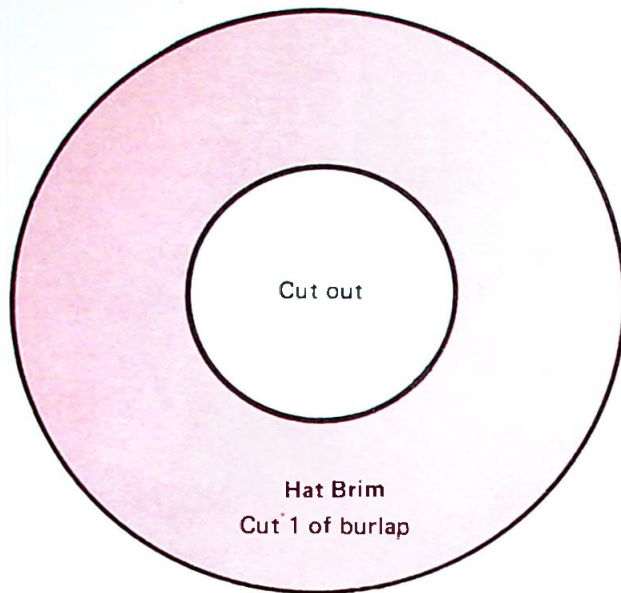
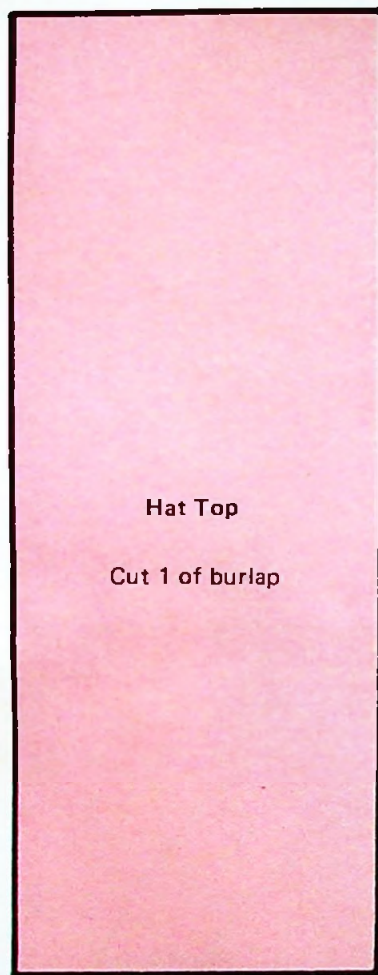
Pillow

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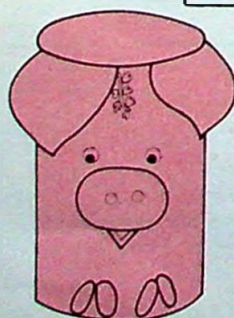
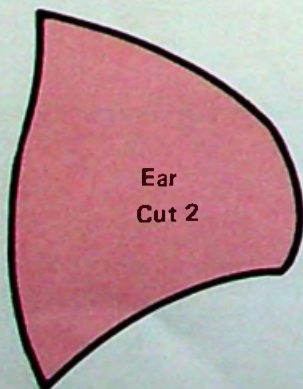
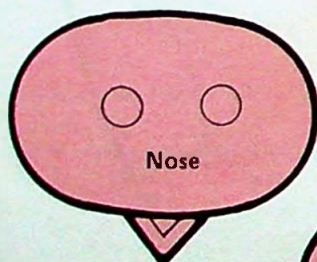
OATMEAL BOX DOLL CHAIR PATTERN
(Directions on page 76)





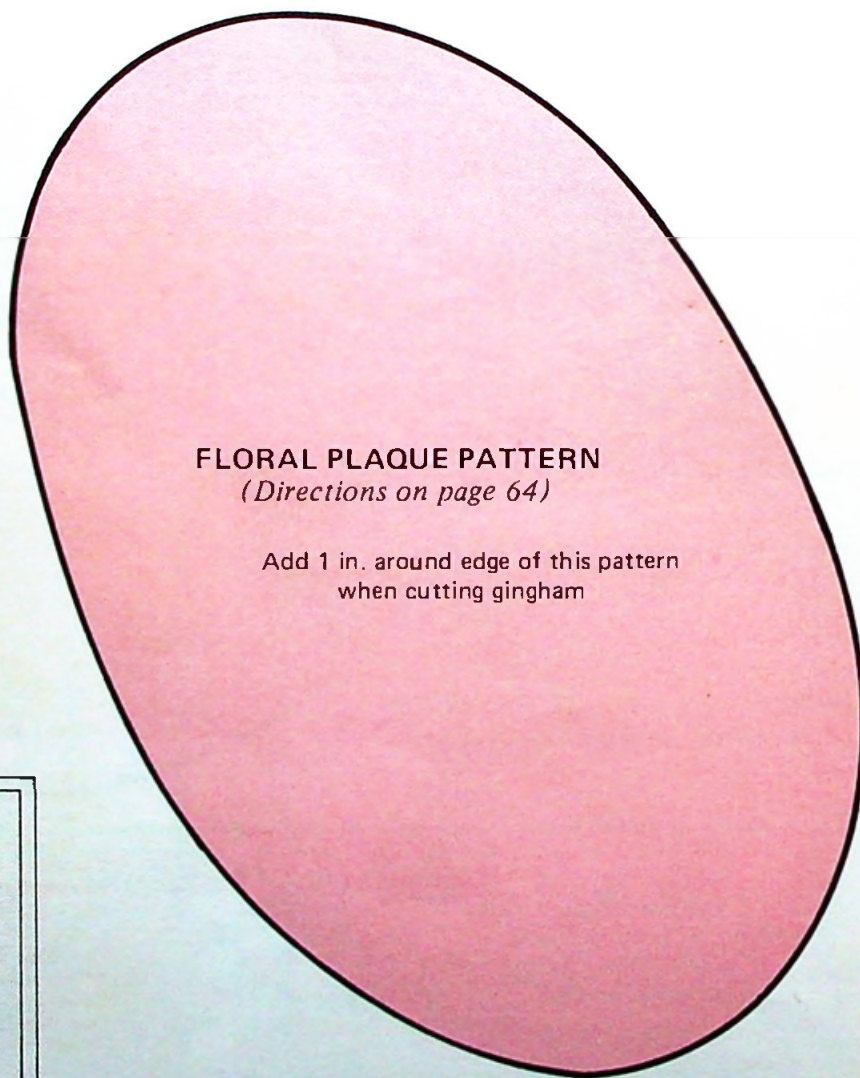
CORNCOB DOLL PATTERN
(Directions on page 61)

POP CAN PIGGY PATTERN
(Directions on page 77)



FLORAL PLAQUE PATTERN
(Directions on page 64)

Add 1 in. around edge of this pattern
when cutting gingham



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